

Bacon-Wrapped Beef Tenderloin with Red Wine Sauce

This recipe is prepared with the medium-sized saucepan and large open skillet from the *Cook's Essentials® Premier 18/10 Stainless Steel 10-Piece Cookware Set (K19781)*.

Go to [David's Recipe Item Page](#) for the full list of items that David has used in his recipes.

David's Tips:

- If you like, feel free to add brined green peppercorns or horseradish to the finished sauce. You could also top the finished tenderloin with Gorgonzola, blue, or goat cheese.



Ingredients:

- 1-1/2 cups red wine
- 3 cloves of garlic
- 1-3/4 cups beef broth
- 1-1/4 cups chicken broth
- 2 sprigs fresh thyme
- 1-1/2 Tbsp tomato paste
- 2 Tbsp unsalted butter
- 1 Tbsp flour
- 1 Tbsp shallots, chopped
- 4 slices center-cut bacon
- 4 (1" thick) beef tenderloin steaks
- Olive oil

Preparation:

1. Preheat the oven to 450°F.
2. To prepare the sauce, combine the first five ingredients in a medium-sized saucepan and then whisk in the tomato paste. Bring ingredients to a simmer over medium heat and continue to simmer until the liquid is reduced by half.
3. While the sauce is reducing, tightly wrap one slice of bacon around each steak and secure with a toothpick. Brush a thin layer of olive oil on both sides of each steak and season with kosher salt and fresh ground pepper.
4. Remove the sauce from the heat and set aside.
5. To prepare the steaks, heat a large nonstick skillet over medium-high heat and add the steaks, cooking 2 minutes on each side or until brown. Remove the steaks from the pan, set the skillet aside, and place the steaks on a baking sheet.
6. Bake for 4-5 minutes, or until your desired degree of doneness, which can be measured with a meat thermometer. For rare steak, cook until the internal temperature reaches 120°F; for medium rare, 125°F; for medium, 130°F.
7. Remove any extra grease from the skillet to sear the steaks then add 1 Tbsp of butter and the shallots. Sauté over medium heat until the shallots soften. Add the flour and stir until combined. Add the sauce to the skillet and bring to a simmer; stir until thickened. Remove the garlic cloves and thyme and whisk in the remaining 1 Tbsp of butter.
8. Remove the toothpicks from the steaks, plate them, then spoon some of the sauce over each.

Beef Stew & Dumplings



Ingredients:

Beef Stew:

- 3-4 lbs cubed beef
- 1-1/2 cups water
- 1 cup flour (for dredging)
- 2 cans (10-3/4 oz) beef broth
- 2 Tbsp vegetable oil
- 1 tsp salt
- 1 cup onions
- 1/4 tsp pepper
- 1 cup potatoes, diced
- 1 can peas
- 1 cup carrots, chopped
- 1/3 cup red wine
- 1 can (15 oz) tomato sauce

Dumplings:

- 2-1/2 cups biscuit baking mix
- 2/3 cup milk

Preparation:

1. Beef Stew:

Dredge beef cubes in flour. Brown meat in oil in a French oven. Add all ingredients except for the peas and wine. Bring to a boil. Reduce heat and simmer, covered, for 20 minutes. Add peas and wine.

2. Dumplings:

Mix baking mix and milk until soft dough forms. Drop dough by spoonfuls into stew. Cook uncovered over low heat for 10 minutes. Ladle into bowls and serve piping hot. Garnish with fresh parsley.

Braised Pork & Apple Stew



Ingredients:

- 8 slices of bacon, chopped
- 1 small onion, chopped
- 1 pork tenderloin (about 1 lb.), cut into 1-1/2-inch chunks
- 1/4 tsp. each salt and freshly ground black pepper
- 1 Tbsp. all-purpose flour
- 14-1/2oz. can chicken broth
- 1/2 cup apple cider
- 2 apples (your favorite variety), cored and cut into 8 wedges each
- 4 small red potatoes, quartered
- 1 cup baby carrots
- 1/2 tsp. dried thyme
- 3 Tbsp. honey-Dijon mustard
- 2 Tbsp. chopped rosemary

Preparation:

1. In a large stockpot over medium-high heat, add the bacon and render until slightly crisp. Add the onion and pork and season with salt and pepper. Cook for 4 - 5 minutes, stirring frequently, until nicely colored.
2. Add flour, stir to form a roux, and cook for 1 - 2 minutes. Add the chicken broth, cider, potatoes, carrots, and thyme to the pot. Bring to a boil.
3. Cover and reduce heat. Simmer for 15 - 20 minutes until potatoes are tender. Add apples and cook an additional 5 - 10 minutes. Stir in mustard and rosemary and serve.



Ingredients:

- 3–1/2 Tbsp all-purpose flour
- 1–1/4 tsp ground black pepper
- 1–1/4 tsp salt
- 3 lbs beef stew meat, cut into 1–1/2" cubes
- 3 Tbsp vegetable oil
- 3 garlic cloves, minced
- 1 large onion, chopped
- 1/2 cup celery, chopped
- 2–1/2 tsp dried thyme
- 2 bay leaves
- 2–1/2 cups beef stock
- 2 cups Guinness beer
- 3 Tbsp tomato paste
- 2 lbs russet potatoes, peeled and cut into 1/2" pieces
- 1 (16-oz) bag baby carrots
- 1/2 tsp salt
- 1/2 tsp ground black pepper
- 1/4 cup fresh parsley, chopped

Preparation:

1. Place the flour, salt, and black pepper in a medium-size bowl. Add the beef cubes and toss until completely coated.
2. Heat the vegetable oil in heavy large stockpot or Dutch oven over medium-high heat. Working in batches, brown the beef cubes, on all sides, about 5–7 minutes. Add the garlic, onion, and celery, and cook for 3–5 minutes.
3. Stir in the dried thyme, bay leaves, beef stock, Guinness, and tomato paste. Bring the mixture to a boil and reduce the heat to low. Cover the pot and simmer for 1–1/2 hours, stirring occasionally.
4. Add the potatoes, baby carrots, salt, and pepper. Stir to distribute evenly. Cover and simmer on low heat, until the vegetables and beef are very tender, about 45 minutes. Sprinkle with the parsley right before serving.



Mediterranean Vegetables with Dill and Yogurt Sauce

This recipe makes a flavorful hot appetizer or side vegetable dish to serve with grilled or barbecued steaks, chicken, or fish. It is perfect for serving at a summer barbecue or buffet.

SERVES: 4–6
PREPARATION TIME: 10 minutes,
plus 1 hour marinating time
COOKING TIME: 20 minutes
COOK IN: any grill pan and
a large au gratin dish
for marinating

INGREDIENTS

12oz firm eggplant
2 medium zucchini
2 yellow summer squash
2 red bell peppers
1–2 tablespoons vegetable oil,
for brushing the grill

for the marinade:

½ cup olive oil
2 tablespoons white
balsamic vinegar
1 teaspoon coarse sea salt
freshly ground black pepper

for the dipping sauce:

1 cup low-fat, strained
plain yogurt
2–3 teaspoons chopped fresh dill
1 garlic clove, chopped
finely grated zest of 1 lemon

1. Remove the ends from the eggplant, zucchini, and yellow squash. Cut the vegetables across into slices, ½ in thick. Cut the red peppers in half, remove the green stalks and seeds, and cut into 1½ in pieces. Transfer the prepared vegetables to the large au gratin dish.
2. Mix all the marinade ingredients together and pour over the vegetables, turning them with your hands to ensure that they are evenly coated with the marinade. Leave to stand for 1 hour.
3. Meanwhile, mix together the ingredients for the sauce and leave to stand for 1 hour.
4. Drain the vegetables and pat off any excess marinade with some kitchen paper.
5. Heat the grill pan over a medium heat on the stove and brush the ribs lightly with vegetable oil when it is hot. Add the vegetables, a few at a time, and grill for 2–3 minutes on each side.
6. Transfer the vegetables to a warm serving dish and keep hot while you cook the remaining vegetables.
7. Serve with the dipping sauce.

COOKING TIPS

If you cannot get hold of yellow summer squash, you can use yellow bell peppers instead. These should be prepared in the same way as the red bell peppers.

If left to cool completely, these vegetables can also be used in salads. They are especially good mixed with diced mozzarella cheese, cherry tomatoes, and green olives with a generous drizzle of olive oil over the top.

Prime Rib with a Peppercorn & Roasted Garlic Crust

This recipe is prepared with the Colored Anodized 13-1/2" Everyday Pan By Mark Charles Misilli (K35782)..

Go to [David's Recipe Item Page](#) for the full list of items that David has used in his recipes.



Ingredients:

- 15 cloves of garlic
- 1 tsp olive oil
- 1/4 cup Dijon mustard
- 2 Tbsp mayonnaise
- 1/2 cup Panko breadcrumbs
- 1/8 cup whole black peppercorns, crushed
- Salt, to taste
- 1 (4-4.5-lb) boneless prime rib
- 2 Tbsp oil

Preparation:

1. To roast the garlic, preheat the oven to 350°F.
2. Spread the garlic cloves out on a small oven-safe pan. Toss with the oil, cover the pan with foil, and bake for 15-20 minutes, or until the garlic is soft enough to mash with a fork.
3. To make the garlic & peppercorn crust, mash the garlic in a medium-size mixing bowl until there are no large pieces. Add the mustard, mayonnaise, breadcrumbs, and peppercorns. Mix well and set aside.
4. To prepare the roast, preheat the oven to 350°F.
5. In a skillet large enough to fit the roast, heat 2 Tbsp of oil over medium-high heat until the oil begins to ripple.
6. Season the roast with salt then carefully place it into skillet. Sear until all sides are brown, about 5-8 minutes per side.
7. Move the meat to a roasting pan and make sure the fatty side is facing up. Let the roast cool a bit before evenly pressing the crust all over the top. Roast the meat for about 90-120 minutes, or until the desired doneness. (At 125°F, the roast is medium rare. At 130°F, the roast is medium.)
8. Let the roast rest for 15 minutes before slicing.

Red, White & Bleu Burgers

This recipe is prepared with the Genius Speed Slicer Plus (K33975).

Go to [David's Recipe Item Page](#) for the full list of items that David has used in his recipes.



Ingredients:

- 2 lbs ground beef
- 4 hamburger buns, lightly brushed with oil on the inside
- 4 green leaf lettuce leaves
- 4 slices of Vidalia onions, cut 1/2" thick and lightly brushed with oil
- 4 tomato slices, cut 1/4" thick
- 4 oz bleu cheese block, cut into 4 slices

Preparation:

1. Preheat a barbecue or indoor grill to low.
2. Toast the buns until they're a light golden brown and then move them to a serving platter. Place a lettuce leaf on the bottom of each bun.
3. Increase the grill heat to medium-high. Season both sides of each onion with salt and pepper and grill the onions for 10-15 minutes, flipping every 5 minutes, or until grill marks form and the onions have softened.
4. Shape the ground beef into 4 burgers and season both sides with salt and pepper. Grill the burgers for 3-4 minutes on each side, or to your desired doneness. Top each burger with a slice of cheese. Close the grill lid and continue to grill until the cheese has melted, about 2 minutes.
5. Put a burger into each bun. Top with the onion and tomato and serve immediately.

Tarragon Roasted Chicken

You might never have considered the possibility of using a covered French oven as a roasting pan, but it works exceptionally well, producing a moist succulent bird with a crisp golden skin. While the chicken is resting before being carved, the bottom of the French oven can be used on the stove to make a delicious, tarragon-flavored cream sauce.

SERVES: 6–8

PREPARATION TIME: 5 minutes

COOKING TIME: 2–2½ hours

COOK IN: a 5 quart oval French oven

INGREDIENTS

1–2 tablespoons softened butter, for greasing

4½ lb roasting chicken
5–6 fresh tarragon sprigs
1 lemon, halved
2 garlic cloves, peeled
salt and freshly ground black pepper

for the sauce:

2 cups hot chicken stock
½ cup heavy cream
5–6 fresh tarragon sprigs, finely chopped
2 teaspoons cornstarch

1. Preheat the oven to 350°F. Lightly grease the inside of the French oven using a little of the butter. Wash and dry the chicken. Place the tarragon sprigs under the skin of the breast meat. Place the lemon halves and garlic cloves into the bird's cavity. Truss the chicken into shape and grease lightly all over with the remaining butter. Finally, rub a little salt and pepper into the skin and place the chicken, breast side facing up, in the French oven.
2. Cover with the lid and put in the heated oven to roast for 2–2½ hours. The chicken is cooked when the juices run clear, not pink, when the thigh is pierced with a skewer, or an instant-read thermometer measures 180°F.
3. Lift out the chicken, and cover with aluminum foil and a clean dish-towel. Leave to rest for 10–15 minutes while you make the sauce.
4. To make the sauce, pour away any excess fat from the French oven and discard. Add the hot stock to the French oven, place over a medium heat on the stove, and bring to a boil. Stir to remove any residues from the bottom, which can be incorporated into the sauce. Once the liquid is boiling, stir in the cream blended with the tarragon and cornstarch. Reduce the heat and simmer for 2–3 minutes, stirring.
5. Taste and adjust the seasoning of the sauce before serving with the carved chicken.

COOKING TIPS

The recipe can also be made in a 5½ quart round French oven.

This roasting method also works well with pork and beef. Use the same oven temperature as above and check the meat is done using a meat thermometer.



2 lbs oven

Three Cheese Macaroni & Cheese with Country Smoked Bacon



Ingredients:

- 1 (8-oz) package macaroni, cooked al dente, according to package directions
- Salt and ground black pepper, to taste
- 3 tsp butter
- 1 jar (15-16-oz) Alfredo sauce
- 1/3 cup Velveeta cheese
- 1/4 cup mozzarella cheese, grated
- 1 cup + 1/4 cup sharp cheddar cheese, shredded
- 4-6 strips smoked bacon, crumbled

Preparation:

1. Preheat the oven to 350°F.
2. Pour the hot pasta into a large mixing bowl. Add the salt, pepper, and butter and stir until the butter melts. Add the Alfredo sauce, Velveeta, mozzarella, and 1 cup of the cheddar cheese; stir well. Pour the mixture into a large casserole dish and set a timer for 25 minutes.
3. While the mac and cheese is baking, render the bacon until crisp in a skillet over medium-high heat, about 5 minutes. Transfer to a paper towel-lined plate.
4. At the end of the 25 minutes, remove the mac and cheese from the oven and top with the crumbled bacon and 1/4 cup cheddar. Preheat the oven broiler and broil the dish for 10-20 seconds, or until the cheese melts. Serve hot.