

The logo for Emeril, written in a cursive script with a trademark symbol. It is positioned in the upper left corner of the image, partially overlapping the top edge of the pot pie photo.

Emeril™

# VEGETABLE POT PIES

**Prep time: 25 minutes    Total time: 45 minutes**

- Non-stick baking spray
- 18 refrigerated biscuits or homemade
- 6 tablespoons butter
- 1 cup diced yellow onions
- 1 cup quartered button mushrooms
- 1 large carrot cut into thin rounds, about 1 cup
- Salt and pepper, to taste
- 6 tablespoons all-purpose flour
- 3 cups vegetable stock
- 1 cup half-and-half
- 2 cups peeled and diced potatoes
- 1 cup sweet peas

Preheat the oven to 400 degrees F.

Grease the Bake-a-Bowl pan with non-stick baking spray.

Gently press 6 biscuits into the wells of the Bake-a-Bowl pan and cover with the top of the pan. Using a 2-inch round cutter, cut 2 rounds from 6 of the remaining biscuits. Set six of the small biscuits in the wells of the Bake-a-Bowl pan lid. These will be the tops for the pot pies.

Bake the biscuits for 16 to 18 minutes, or until golden brown. Once the biscuits have slightly cooled, remove them from the pan. Repeat with the remaining biscuits.

Melt the butter in a skillet set over medium-high heat. Add the onions, mushrooms and carrots and cook, while stirring, for 2 to 3 minutes or until they are soft. Season with salt and pepper.

Sprinkle the flour over the vegetables and cook for 3 to 4 minutes or until the flour turns golden brown. Whisk in the vegetable stock and half-and-half and bring to a boil then reduce to a simmer and cook for 6 to 8 minutes. Add the potatoes and peas and cook until the mixture has thickened and the potatoes are cooked through, about 20 minutes longer.

Spoon the vegetable mixture into the center of the biscuit bowls. Top with the biscuit tops and serve immediately.

Yield: 12 pot pies, 4 to 6 servings





# MUSHROOM RAGOUT IN PUFF PASTRY

**Prep time: 15 minutes**

**Total Time: 45 minutes**

1 package puff pastry, defrosted, rolled to 1/4-inch thickness

3 tablespoons olive oil

3/4 cup diced onions

1 tablespoon minced garlic

2 pounds wild mushrooms, cleaned, stemmed, and quartered

2 teaspoons fresh thyme

2 cups mushroom, vegetable or chicken stock

3 tablespoons red wine, optional

Salt and pepper to taste

3 tablespoons unsalted butter, cut into small pieces

1/2 cup grated cheese

Preheat the oven to 400 degrees F.

Cut the puff pastry into 12 circles, using a 4-inch cookie cutter. Gently press 6 circles into the wells of the Bake-a-Bowl pan and cover with the top of the pan. Bake the puff pastry until it is golden brown, about 12 to 14 minutes. When the puff pastry is cool enough to handle, remove it from the pan and set aside. Repeat with the remaining pastry circles.

In a large skillet, heat olive oil over medium-high heat. Add the onions and cook until soft, about 3 to 4 minutes. Add the garlic and cook for 30 seconds longer. Add the mushrooms and cook, stirring often, until they have released most of their liquid, about 10 minutes.

Add the thyme, stock, and red wine, if using, and bring to a boil. Reduce the heat to a simmer and cook, stirring occasionally, until the liquid has reduced and the ragout has thickened, about 20 minutes.

Remove from the heat, season with salt and pepper to taste, and stir in the butter.

To serve, spoon 2 tablespoons of the mushroom ragout into each pastry shell and garnish with the grated cheese.

Yield: 6 appetizer portions



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## EGGS FLORENTINE IN A HAM NEST

**Prep time: 15 minutes**

**Total time: 30 minutes**

- 6 thin slices black forest ham
- 4 tablespoons unsalted butter, softened
- 2 tablespoons all-purpose flour
- 1 1/2 cups whole milk
- 1 cup gruyere cheese, grated
- 8 ounces frozen chopped spinach, thawed and well drained
- Salt and pepper to taste
- 6 eggs
- 1/4 cup grated Parmesan

Preheat the oven to 350 degrees F.

In a medium sauce pan set over medium heat melt 3 tablespoons of the butter. Once it bubbles, add the flour and stir until the mixture becomes the color and texture of wet sand, about 3 minutes. Add the milk and whisk until it becomes smooth and thick, 2 minutes longer. Add the cheese, spinach, salt and pepper to taste and stir well to combine.

Place a slice of ham in each of the wells of the Bake-a-Bowl pan. Grease the wells of the lid with the remaining tablespoon of butter. Place the lid on the pan, crack an egg into each well, and bake until the eggs are cooked and the ham is slightly browned and crisp, about 10 to 12 minutes. Remove the lid and transfer the ham cups to a platter.

Spoon 1/4 cup of the spinach mixture into each ham bowl and top with an egg. Garnish with the grated Parmesan.

Yield: 6 servings





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## CHILI AND CORNBREAD BOWLS

**Prep Time: 1 hour 30 minutes Total Time: 1 hour 30 minutes**

Two 8.5-ounce boxes cornbread mix  
2 tablespoons vegetable oil  
1 1/2 pounds beef chuck, cut into 1/2-inch cubes  
1/4 cup chili powder  
2 teaspoons ground cumin  
2 medium yellow onions, chopped  
2 tablespoons minced garlic  
1 (28-ounce) can whole tomatoes, pureed with juices  
1 cup beef broth  
1/4 bunch fresh cilantro (whole leaves and 2 tablespoons stems chopped, reserved separately)  
Salt and black pepper, to taste  
Grated cheddar, to garnish, optional

Preheat the oven to 350 degrees F.

Prepare the cornbread batter according to the instructions on the box. Spoon 1/4 cup of the batter into the Bake-a-Bowl wells filling to the middle line. Place the lid on the Bake-a-Bowl pan, and bake for 15 to 18 minutes, or just until the batter is cooked. Allow the cornbread to cool slightly before removing from the pan.

Heat the oil in a large heavy pot over high heat. Add the beef, chili powder, and cumin, and cook until meat is well-browned. Add the onions and garlic and cook, stirring often, until the onions soften, about 8 minutes. Add the tomatoes, beef broth, cilantro stems, and salt and pepper to the pot. Stir well and bring to a boil. Reduce to a simmer, partially cover, and cook until thickened and meat is very tender, 1 1/2 hours, stirring occasionally to prevent the chili from sticking to the bottom of the pot.

Scoop 1/4 cup of the chili into the cornbread bowl, garnish with grated cheddar or your choice of toppings. Serve immediately.

Yield: 6 servings

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# POTATO BOWLS WITH SCRAMBLED EGGS AND BOURSIN CHEESE

**Prep Time: 1 hour 30 minutes Total Time: 1 hour 30 minutes**

- 3 tablespoons unsalted butter, softened
- 15 ounces frozen grated potato (as for hash browns), defrosted
- 1 egg, lightly beaten
- 2 tablespoons all-purpose flour
- Salt and pepper to taste
- 12 eggs
- 1/3 cup half and half
- 5 ounces Boursin cheese with garlic and herbs
- 1 tablespoon chopped chives

Preheat the oven to 350 degrees F.

Grease the wells of the Bake-a-Bowl pan with 1 tablespoon of the softened butter.

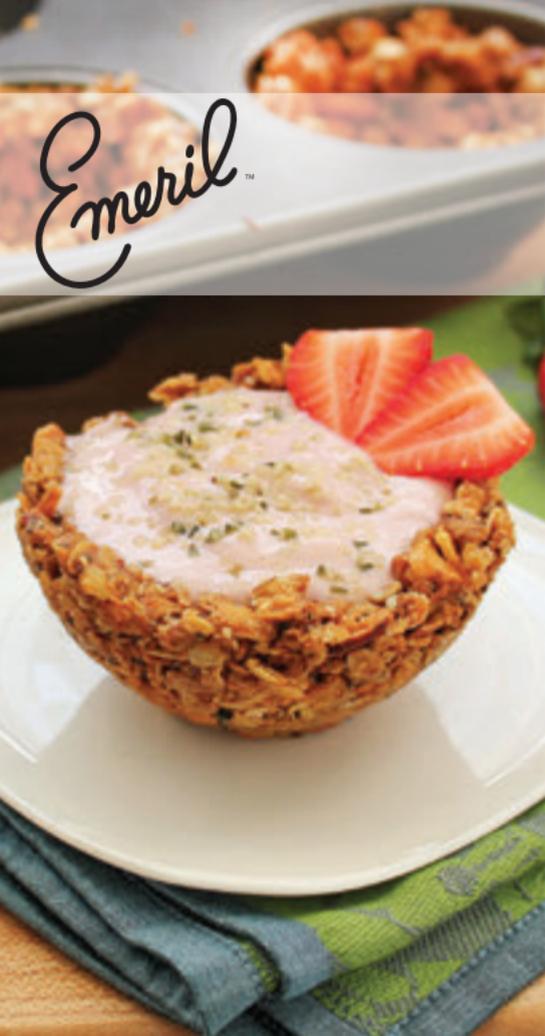
Combine the grated potato with the beaten egg, flour and a pinch of salt and pepper in a mixing bowl. Spoon ½ cup of the grated potato into each of the wells of the pan and press firmly and evenly to form a bowl shape. Place the lid on the Bake a Bowl pan and bake the potatoes until they are golden brown and fully cooked, about 1 hour. Remove from the oven and cool slightly before transferring the potato bowls from the pan.

In a medium size bowl, whisk together the eggs and half and half until well combined and season with salt and pepper.

Melt the remaining butter in a large skillet set over medium-low heat, add the eggs, and using a heat-resistant spatula, begin stirring and shaking the pan simultaneously, cooking until the eggs are curdled but still soft, about 2 to 3 minutes. Remove from the heat and fold in the Boursin cheese.

Fill the warm potato cups with the scrambled eggs, garnish with the chopped chives and serve immediately.

Yield: 6 servings

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# PEANUT BUTTER GRANOLA BOWLS FILLED WITH YOGURT

**Prep time: 10 minutes**

**Total time: 45 minutes**

5 tablespoons unsalted butter, softened

¼ cup honey

2 cups old-fashioned rolled oats

1 cup slivered almonds

¼ cups seeds of your choice, such as flax, sesame or sunflower, plus more for garnish

½ teaspoon ground cinnamon

¼ teaspoon salt

¼ cup light brown sugar

¼ cup light corn syrup

¼ cup creamy peanut butter

2 cups your favorite yogurt

Fresh fruit slices, for garnish, if desired

Preheat the oven to 325 degrees F.

Grease the wells of the Bake-a-Bowl pan with 1 tablespoon of the butter and set aside.

In a small saucepan melt butter with honey over low heat, stirring, as needed.

In a large bowl stir together oats, almonds, seeds, cinnamon, and salt. Pour butter mixture over oat mixture and stir until well combined.

On a baking sheet, spread the granola evenly in a thin layer. Bake until golden brown and slightly crisp, about 15 minutes. Do not over bake. Transfer the granola to a medium size mixing bowl.

Combine the brown sugar, corn syrup and peanut butter in a small saucepan over medium-high heat. Stir constantly until the sugar is dissolved and the mixture begins to bubble. Remove from the heat and immediately pour over the granola, stirring well to coat. Using a ½ cup measure, scoop the granola into the bowls of the Bake-a-Bowl pan and using the back of a ladle press down to make a well. Use your fingers to evenly spread the granola into a bowl shape. Let the bowls cool.

Fill the bowls with your favorite yogurt and garnish with fruit and seeds if desired.

Yield: 6 servings



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## BANANAS FOSTER WAFFLES

**Prep time: 18 minutes**

**Total time: 20 minutes**

- 1 tablespoon unsalted butter, melted plus 4 tablespoons
- 1 (6 ounce) package Buttermilk Waffle & Baking Mix
- 1 cup light brown sugar, packed
- $\frac{3}{4}$  teaspoon ground cinnamon
- 3 ripe bananas, peeled, cut lengthwise and then into  $\frac{1}{2}$ -inch thick moons
- 2 tablespoons banana liqueur
- $\frac{1}{4}$  cup dark rum
- Whipped cream or ice cream for garnish, optional

Preheat the oven to 350 degrees F.

Grease the wells of the Bake-a-Bowl pan with the melted butter.

Prepare the waffle batter according to the instructions on the package and spoon  $\frac{1}{4}$  cup of the batter into the wells of the pan filling to the middle line. Place the lid on the pan and bake until golden brown, about 12 to 15 minutes. Remove from the oven and set aside.

Melt the 4 tablespoons butter in a large skillet set over medium heat. Add the brown sugar and cinnamon and cook, stirring, until the sugar dissolves, about 2 minutes. Add the bananas and cook on both sides until the bananas start to brown, about 3 minutes. Add the banana liqueur and stir to blend. Carefully add the rum and continue to cook until it is reduced by half.

Spoon the Bananas Foster into the waffle cups and serve with whipped cream or ice cream.

Yield: 6 servings

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# WHITE CHOCOLATE MOUSSE IN BROWNIE BOWLS

**Prep time: 30 minutes**

**Total time: 35 minutes**

- 1 box brownie mix
- 1 ½ cups heavy cream
- 8 ounces white chocolate, chopped
- 1 teaspoon vanilla extract

Preheat the oven to 350 degrees F.

Prepare the brownie mix according to the instructions on the box. Spoon ¼ cup batter into the Bake-a-Bowl wells filling to the middle line. Place the lid on the Bake-a-Bowl pan, and bake for 15 to 18 minutes, or just until the batter is cooked. Allow to cool slightly before removing from the pan.

In a small saucepan, heat the heavy cream over medium-high heat until it comes to a strong simmer. Place the white chocolate in a heat resistant bowl. Pour the hot cream over the white chocolate and let stand for 2 minutes. Add the vanilla. Whisk the mixture until the chocolate has completely melted. Place the bowl in the refrigerator to chill, whisking occasionally.

Once the mixture is cold and has thickened, beat with a whisk or a hand held mixer until soft peaks form. Take care not to over beat the cream or the mixture will separate.

Spoon ¼ cup of the mousse into the brownie bowls and serve immediately.

Yield: 6 servings, 12 brownie bowls





# ANGEL CAKES WITH SUGARED BERRIES

**Prep time: 30 minutes**

**Total time: 35 minutes**

1 box Angel Food Cake mix

2 cups blueberries

2 cups sliced strawberries

1 cup raspberries

½ cup raw sugar

¼ teaspoon vanilla extract

1/8 teaspoon almond extract

Powdered sugar for garnish

Preheat the oven to 350 degrees F.

Prepare the angel food cake according to the instructions on the box. Spoon ¼ cup batter into the Bake-a-Bowl wells filling to the middle line. Place the lid on the Bake-a-Bowl pan, and bake for 30 minutes, or just until the batter is cooked. Allow to cool slightly before removing from the pan. Repeat with the remaining batter.

In a medium size mixing bowl combine the berries with the sugar and vanilla and almond extracts. Let stand for 25 to 30 minutes, stirring occasionally.

Spoon 1/3 cup of the berry mixture into the angel food bowl and garnish with powdered sugar.

Yield: 18 cakes, about 8 servings

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## BLUEBERRY PIES

**Prep time: 15 minutes**

**Total time: 20 minutes**

2 premade rolled refrigerated pie crusts

One 12-ounce bag frozen blueberries or 3 cups fresh blueberries

1/3 cup sugar

3 tablespoons cornstarch

1 tablespoon fresh lemon juice

1 tablespoon heavy cream

2 tablespoons unsalted butter, cold and cut into cubes

1 teaspoon vanilla extract

Vanilla ice cream, for serving

Preheat the oven to 400 degrees F.

On a lightly floured surface, unroll one of the pie crusts. Cut out 4 rounds using a 4-inch cutter, and gently press the dough into the wells of the Bake-a-Bowl pan. Unroll the remaining crust and cut out two more 4-inch rounds and press them into the remaining wells of the pan. Place the lid on the Bake a Bowl pan.

Using a 2-inch cutter, cut six rounds from the remaining crust and gently press into the wells of the lid to form small bowls. Bake until the crusts are golden brown, about 12 to 14 minutes. Remove from oven and cool slightly before removing from the pan. You will have 6 small bowls and 6 large bowls.

Combine the blueberries with the sugar in a medium sauce pan over medium heat. Once the sugar begins to melt add the cornstarch, lemon juice and heavy cream and stir well. Bring to a simmer and cook until the mixture becomes thick. Remove the blueberry filling from the heat, stir in the butter and the vanilla. While the mixture is still warm, scoop 1/4 cup of the filling into each of the pie bowls. Scoop the vanilla ice cream into the smaller bowls and gently place them on top of the pie.

Serve immediately.

Yield: 6 pies

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A close-up photograph of a Boston Cream Pie. The pie is a golden-brown, cup-shaped cake filled with a thick, white, creamy filling. The top of the pie is covered with a layer of dark chocolate sauce, which is topped with several semisweet chocolate chips. The pie is served on a white plate with a decorative pattern of small brown dots.

# BOSTON CREAM PIES

**Prep time: 20 minutes**

**Total time: 35 minutes**

- 1 box yellow cake mix
- 4 large egg yolks
- 1/3 cup cornstarch
- Pinch of salt
- 2 cups whole milk
- 1/2 cup sugar
- 1 1/2 teaspoons vanilla extract
- 4 ounces semisweet chocolate chips

Preheat the oven to 350 degrees F.

Prepare the yellow cake batter according to the instructions on the box. Spoon 1/4 cup batter into the Bake-a-Bowl wells filling to the middle line. Place the lid on the Bake-a-Bowl pan, and spoon 2 tablespoons of the batter in the top wells of the pan, bake for 15 to 18 minutes, or just until the batter is cooked. Allow to cool slightly before removing from the pan. Repeat with the remaining batter.

In a mixing bowl, combine the egg yolks, cornstarch, salt and 1 cup of the milk. Whisk to blend well. Set aside. Combine the remaining 1 cup milk and sugar in a large heavy bottomed saucepan over medium heat. Whisk to dissolve the sugar and bring to a gentle boil, about 7 minutes. Slowly add the egg yolk mixture, whisking constantly as it thickens, about 5 minutes. Add the vanilla extract then transfer the pastry cream into a glass bowl. Press a piece of plastic wrap directly on the surface of the mixture to prevent a skin from forming. Refrigerate and let cool completely.

In a small glass bowl, microwave the chocolate chips for 45 seconds or until they have almost melted completely and then whisk well. Set aside.

Fill each of the yellow cake cups with 3 tablespoons of pastry cream. Dip the "tops" into the warm, melted chocolate and place them on top of the yellow cake cups. Serve immediately.

Yield: 12 cakes