

## 30 Minute Irish Dinner

### Ingredients

2 tablespoons vegetable oil  
1 (20 ounce) package Simply Potatoes<sup>®</sup> Shredded Hash Browns  
2 slices bacon, cut into small pieces  
1 pound lean ground beef  
1/2 cup chopped onion  
4 cups chopped cabbage  
1 cup beef broth  
1/4 cup apple juice or water  
1 teaspoon salt

### Directions:

1. In 10 1/4" Gotham skillet heat oil over medium-high heat. Cook Simply Potatoes Shredded Hash Browns according to package directions.
2. Meanwhile, cook bacon, ground beef and onion in the 12 1/2" skillet until meat is browned. Drain grease. Add cabbage, beef broth, apple juice and salt.
3. Reduce heat to low and cook until cabbage is just tender. Stir in cooked hash browns. Serve immediately.

## Butternut Ravioli with Maple Cream Sauce

### Ingredients:

16 oz. butternut ravioli, cooked and drained  
2 tablespoons butter  
half a small onion, very finely diced  
1 c. heavy cream  
2 tablespoons real Maple syrup  
1/2 tsp cinnamon  
sage leaves for garnish  
pinch of nutmeg

### Directions:

1. Melt butter in your Gotham 10 1/4" Skillet on medium heat. Add onion and sauté until soft.
2. Add cream, maple syrup, cinnamon & nutmeg and boil on medium heat stirring frequently until reduced and thickened. Add your cooked ravioli to the same, gently sauce plate. Grate some fresh nutmeg over the top, garnish with fresh sage leaves and enjoy.

# Caramel Apple Upside Down Skillet Cake

## Ingredients:

1/2 cup chopped pecans  
2 large Granny Smith apples, peeled and cut into 1/2-inch-thick slices  
1 tablespoon lemon juice  
2 teaspoons vanilla extract, divided  
3/4 teaspoon ground cinnamon, divided  
1/2 cup butter, softened and divided  
2 teaspoons brandy or brandy flavoring  
1 cup firmly packed light brown sugar  
3/4 cup granulated sugar, divided  
2 large eggs, separated  
3/4 cup milk  
1/2 cup sour cream  
2 cups all-purpose baking mix  
1/8 teaspoon ground nutmeg

## Directions:

Preheat oven to 350°F. Bake pecans in a single layer in the 10 1/4" Gotham skillet for 8 to 10 minutes to toast, stirring after 5 minutes. Remove and increase oven temp. to 375°F.

2. Toss apple slices with lemon juice, 1 tsp. vanilla extract, and 1/2 tsp. cinnamon.
3. Melt 1/4 cup butter in the 12 1/2" Gotham skillet over low heat. Remove from heat; stir in brandy. Sprinkle with brown sugar. Sprinkle pecans over brown sugar mixture. Arrange apples in 2 circles over pecans.
4. Beat 1/2 cup granulated sugar and remaining 1/4 cup butter at medium speed with an electric mixer until blended. Add egg yolks, one at a time, beating just until blended after each addition. Add milk, sour cream, and remaining 1 tsp. vanilla, beating just until blended.
5. Whisk together baking mix, nutmeg, and remaining 1/4 tsp. cinnamon in a medium bowl. Add nutmeg mixture to butter mixture, beating on low just until blended.
6. Beat egg whites in a large bowl at high speed until soft peaks form. Gradually beat in remaining 1/4 cup granulated sugar until stiff peaks form. Fold into batter. Spread batter over apples in skillet.
7. Bake at 375°F for 50 to 54 minutes or until a wooden pick inserted halfway into center of cake comes out clean. Cool in skillet on a wire rack 10 minutes. Carefully run a knife around edge of cake to loosen. Invert cake onto a serving plate.

## Cheesy Chicken Mac-n-Cheese

### Ingredients:

8 oz. Cavatappi (corkscrew) pasta  
2 tablespoons butter  
1 medium onion, diced  
1 green bell pepper, diced  
1 10-oz. can diced tomatoes and green chilies  
1 8-oz. package cream cheese, cubed  
3 cups chopped cooked chicken  
1 10 3/4-oz. can cream of chicken soup  
1/2 cup sour cream  
1 teaspoon chili powder  
1/2 teaspoon ground cumin  
1 1/2 cups shredded Cheddar cheese  
Salt and Pepper to taste

### Directions:

1. Preheat oven to 350°F. Prepare pasta according to package directions to al dente.
2. Meanwhile, melt butter in your Gotham 12 1/2" skillet over medium-high heat. Add onion and bell pepper, and sauté 5 minutes or until tender. Stir in tomatoes and green chilies and cream cheese; cook, stirring constantly, until cheese melts. Stir in chicken, next 4 ingredients, and hot cooked pasta until blended. Sprinkle with shredded Cheddar cheese.
3. Bake uncovered at 350°F for 25 to 30 minutes or until bubbly.

## Cheesy Sunny Side Morning Casserole

### Ingredients:

3 cups frozen shredded potatoes, firmly packed (may use fresh) 1/2 cup shredded Swiss or cheddar cheese  
1 tablespoon butter  
2 tablespoons vegetable oil  
1 small red bell pepper, diced 1 medium onion, diced  
1 garlic clove, pressed  
3/4 teaspoon salt, divided  
6 large eggs  
1/4 teaspoon pepper

### Directions:

1. Preheat oven to 350°F.
2. Melt butter with oil in the 10 1/4" Gotham skillet over medium heat. Add bell pepper and onion, and

sauté 3 to 5 minutes or until tender. Add garlic; sauté 1 minute. Stir in shredded potatoes and 1/2 tsp. salt; cook, stirring often, 10 minutes or until potatoes are golden and tender.

3. Remove from heat. Make 6 indentations in potato mixture, using back of a spoon. Break 1 egg into each indentation. Sprinkle eggs with cheese, pepper and remaining 1/4 tsp. salt.

4. Bake at 350°F for 12 to 14 minutes or until eggs are set. Serve immediately.

## Easy Cheesy Sausage and Potato Casserole

### Ingredients

8 ounces bulk breakfast sausage, crumbled 1 medium onion, chopped

1 medium green bell pepper, chopped

6 eggs

1 cup milk

1 tablespoon oregano

1/2 teaspoon salt

1/4 teaspoon coarse ground black pepper

1 1/2 cups shredded mozzarella cheese

1 cup crumbled feta cheese

2 plum tomatoes, seeded and chopped

1 tablespoon oil

1 package (20 ounces) refrigerated shredded hash browns

### Directions:

1. Cook and stir sausage in 12 1/2" Gotham skillet on medium heat 5 minutes or until lightly browned.

Add onion and bell pepper; cook and stir 5 minutes or until vegetables are tender. Set aside.

2. Beat eggs in large bowl with wire whisk. Add milk, oregano, salt and pepper; mix well.

Add sausage mixture, cheeses and tomatoes; mix well. Set aside.

3. Pour oil into same skillet, swirling to coat the pan. Spread hash browns in bottom and up sides of pan. Pour egg mixture over potatoes. Cover. Cook on medium heat 10 to 15 minutes or until eggs are set.

**Chef's Note/Tip:** For a extra crispy cheesy top, spread another 1/2 cup of shredded mozzarella over the top of the casserole, place in oven and broil until cheese is melted and golden brown.

# Easy Crepe's

## Ingredients

2 large eggs  
1/4 teaspoon salt  
1 cup unbleached all-purpose flour  
1 1/4 cups milk (do not use low-fat or nonfat)

## Directions:

1. Whisk eggs and salt in large bowl. Gradually whisk in flour, then 1 1/4 cups milk. Strain into medium bowl. Let stand 1 hour.
2. If necessary, add more milk by tablespoonful's to batter too thin to consistency of heavy whipping cream.
3. Heat 9 1/2" Gotham skillet over medium-high heat. Pour 3 tablespoons batter into skillet and swirl to coat bottom evenly. Cook until top appears dry, loosening sides of crepe with spatula, about 45 seconds. Turn and cook until brown spots appear on second side, about 30 seconds.
4. Turn crepe out onto plate. Repeat with remaining batter, and stacking crepes on plate.

**Chef's Note/Tip:** Fill each crepe's with your favorite sweet or savory filling, roll into a cone shape and serve plain or with your favorite topping.

# English Puffy Apple Baby

## Ingredients:

1 large firm apple, peeled and sliced  
1 tablespoon sugar  
3 tablespoons butter, divided  
2 large eggs  
1/2 cup fat-free or 1% milk  
1/2 cup all-purpose flour, sifted  
1/2 teaspoon ground cinnamon  
1/4 teaspoon table salt  
1/4 teaspoon ground nutmeg  
1 cup sour cream  
1/2 cup firmly packed light brown sugar  
1 to 4 tablespoons apple cider or orange juice

## Directions:

1. Preheat oven to 450°F. Heat the 10 1/4" Gotham skillet over medium-high heat 5 minutes. Toss together apple slices and sugar in a small bowl. Add apples, sauté 3 to 5 minutes or until tender. Remove

apples from skillet, and wipe skillet clean.

2. Whisk together eggs and milk in a medium bowl. Whisk in flour and next 3 ingredients. Add 2 tbsp. butter and pour into skillet over medium-high heat and top with cooked apples. Place skillet into the oven.

3. Bake at 450°F for 20 min. or until pancake is golden and puffed.

4. Meanwhile, whisk together the sour cream and brown sugar in the 9 1/2" Gotham skillet on medium high heat until sugar dissolves. Stir in apple cider, 1 tbsp. at a time, until desired consistency.

## Italian Chicken Hunter Stew

### Ingredients:

1lb. whole chicken, jointed, or use the equivalent amount of chicken pieces

sea salt and freshly ground pepper

8 bay leaves

2 sprigs fresh rosemary

3 cloves garlic, peeled (1 crushed, 2 sliced)

1/2 bottle Chianti

flour, for dusting

extra virgin olive oil

6 anchovy fillets (optional) or 1/2 tsp. anchovy paste

1/2 cup black or green olives

2 cans diced Italian (Campari) tomatoes

Salt and Pepper to taste

### Directions:

1. Season the chicken pieces with salt and freshly ground black pepper and put them into a bowl. Add the bay leaves, rosemary sprigs and crushed clove of garlic, Cover with the wine. Leave to marinate for at least an hour.

2. Preheat your oven to 350oF. Drain the chicken, reserving the marinade, and pat dry with paper towel. Dredge the chicken in flour and shake off any excess. Heat 12 1/2" Gotham skillet, add a splash of olive oil for flavor, fry the chicken pieces until browned lightly and put on platter.

3. Place the pan back on the heat and add the sliced garlic. Fry gently until golden brown, then add the anchovies, olives, tomatoes and the chicken pieces with their reserved marinade.

Bring to the boil, cover with a lid and bake in the preheated oven for 1 1/2 hours. Skim off any oil that's collected on top, then stir, taste and add a little salt and pepper if necessary.

Remove the bay leaves and rosemary sprigs, and serve with a salad, and crusty bread.

## Jalapeño Jamaican Jerk Shrimp

### Ingredients:

1/4 cup light beer  
1/4 cup chopped Roma tomatoes  
1 tablespoon diced green pepper  
1 tablespoon diced red onion  
2 teaspoons roughly chopped garlic  
2 teaspoons finely jalapeño  
1 tablespoon chopped green onion (scallions) 1/2 tablespoon chopped thyme  
1 teaspoon Jamaican Jerk spice  
1 tablespoon chopped cilantro  
12 raw shrimp, peeled, deveined, tails on  
4 tablespoons butter, melted

### Directions:

1. Preheat oven to 500oF.
2. Place beer, spices and herbs (up to cilantro) in the 10 1/4" Gotham skillet, then add the shrimp. Pour the melted butter over the top of the shrimp and top with thyme sprigs.
3. Slice the loaf of bread into 1-inch thick slices and wrap in tin foil.
4. Place skillet of shrimp and wrapped bread on the middle rack of the oven.
5. Bake 5 – 7 minutes or until shrimp is done.
6. Remove shrimp and bread from oven and serve with bread.

## Skillet Brownie S'Mores

### Ingredients:

One package brownie mix of choice (make according to directions)  
12 oz. package of milk chocolate chips 1 can of sweetened condensed milk  
1 bag of marshmallows  
1 package of graham crackers for dipping

### Directions:

1. Preheat oven to 350°F.
2. Lightly butter 12 12" Gotham skillet.
3. Pour brownie mix in and spread evenly. Bake for 28 minutes or until set.
4. Remove from oven and set oven to 450°F.
5. Pour chocolate chips evenly on the brownie.
6. Pour sweetened condensed milk over chips, spread carefully with spatula.
7. Place marshmallows upright on top of mixture from inside out in circular pattern.
8. Place in preheated oven and bake 5-6 minutes and marshmallows are browned on top.

# Upside Down Quiche

## Ingredients:

- 6 eggs
- 1 1/2 cup half and half
- 2 cups cheese (mozzarella, cheddar, Swiss, fontina) 1/2 cup chopped sun-dried tomatoes
- 1/3 cup fresh basil cut in strips
- 1 can crescent rolls

## Directions:

1. Put all ingredients except crescent rolls directly into the 10 1/4" Gotham Steel skillet. Heat over medium high heat for 3-4 minutes.
2. Place the crescent rolls on top of egg mixture.
3. Put skillet in oven at 375°F for 15-20 minutes until golden.
4. Remove from oven and flip onto round platter. Let cool and serve!

# Zesty Meatball Appetizers

## Meatball Ingredients:

- 1 egg, beaten
- 3/4 cup soft bread crumbs (about 1 slice of bread) 1/4 cup chili sauce
- 1/2 tsp. salt
- 1/2 tsp. instant minced onion
- 1/8 tsp. garlic powder
- 3/4 lb. ground beef

## Sauce Ingredients:

- 24 oz. Heinz chili sauce
- 32 oz. jar grape jelly

## Directions:

1. In 10 1/4" Gotham skillet add your chili sauce, jelly and stir to evenly heated. Put in crockpot or chafing dish set to low.
2. In a bowl, combine egg, crumbs, chili sauce, salt, instant minced onion and garlic powder. Thoroughly mix in ground beef. Shape mixture into about 30 small meatballs. Add Meatballs in batches and brown meatballs slowly on all sides. Repeat until all meatballs are evenly browned
3. Add meatballs your crockpot or chafing dish, mix with the sauce sauce and keep warm.

# Wild Salmon with Tarragon Caper Cream

## Ingredients

4 salmon pieces  
1 tablespoon unsalted butter  
1 tablespoon extra-virgin olive oil  
3 tablespoons chopped shallot  
1 tablespoon chopped fresh tarragon  
1/2 cup heavy cream  
fresh lemon juice, to taste (optional)  
2 tablespoons capers  
Salt and Pepper to taste

## Directions:

1. In 12 1/2" Gotham skillet, sauté over medium-high heat, melt the butter with the olive oil. When hot, add the salmon, season with salt and pepper and sauté gently, turning once, until the salmon is cooked through and opaque, about 3 minutes per side. Transfer the salmon to a warmed plate and keep warm.
2. Pour off any excess fat from the pan and place the pan over medium-low heat. Add the shallot and sauté, stirring, until translucent, 1 to 2 minutes. Add the tarragon, capers and cream, increase the heat to medium and stir with a wooden spoon, scraping up any browned bits from the pan bottom and blending well. Cook, stirring, until bubbling and thickened slightly, 2 to 3 minutes. Season with salt and pepper and a squeeze of lemon juice.
3. Return the salmon to the pan and turn each piece several times in the sauce until well coated and hot. Transfer to a warmed serving plate or individual plates and spoon the remaining sauce over the salmon. Sprinkle with tarragon for color and serve immediately.

***\*Recipes provided by Tony Notaro.***