



Exclusive Recipe Collection

Created for the Bistro Grill



Thank you for your purchase.

Le Creuset is excited to bring you an exclusive collection of recipes for the 12" Bistro Grill.



Delicious and creative, this collection of crowd-pleasing recipes comes directly from the Le Creuset test kitchen, and was developed exclusively for your beautiful new Bistro Grill.

Le Creuset's enameled cast iron round grill is ideal for cooking meats, fish and vegetables, allowing you to achieve distinct grill marks and delicious smoky flavor indoors on your stovetop:

- The matte black enamel surface is easy to maintain, does not require seasoning and is ideal for grilling, searing, and browning.
- High quality cast iron distributes and transfers heat evenly over medium to medium-high heat.
- Works on any heat source, including induction, both indoors and on outdoor grills.
- Vibrant colorful exterior for beautiful stovetop to table presentation.



Grilled Croque Monsieur Toast



Ingredients

- 6 slices white bread, about 1 ½ inches thick
- 6 slices Black Forest ham
- ½ cup grated gruyère cheese
- 4 whole eggs
- 1 cup buttermilk
- ⅓ cup heavy cream
- ⅛ tsp. cinnamon
- ⅛ tsp. salt
- Pinch fresh black pepper
- 1 tsp. sugar
- ¾ cup maple syrup
- 2 tsp. Dijon mustard
- 1 tbsp. vegetable oil

Grilled Croque Monsieur Toast

Serves 4-6 | Total Time 30 min

1. Using a bread knife, make a horizontal cut into one edge of the crust of each slice of bread, about 1 cm deep, then use a small paring knife to open up a “pocket” into the middle of each piece of bread. Stuff with one slice of ham and a heaping tablespoon of grated cheese.
2. Beat together eggs, buttermilk, cream, cinnamon, salt, pepper and sugar until well incorporated. Dip each stuffed piece of bread into the egg mixture, turning once, then remove to a plate.
3. Whisk maple syrup and Dijon mustard together, set aside.
4. Heat round cast iron grill over medium heat until hot, then brush with 1 tbsp. oil. Cook French toast on one side until browned with grill marks, about 3 to 4 minutes, flip to opposite side and continue cooking until browned and cheese is melting, 3 minutes more. If toast begins to darken before cheese is melted, reduce heat and continue cooking.
5. Serve warm with Dijon maple syrup.



Ingredients

- 3 Roma tomatoes
- 2 slices day-old bread
- ½ cup olive oil, divided
- ⅓ cup diced roasted red peppers
- 1 garlic clove
- ¼ cup sliced almonds, lightly toasted
- 2 tbsp. chopped fresh parsley
- 3 tbsp. Sherry vinegar
- 1 tsp. smoked paprika
- 1 tbsp. sugar
- ¼ tsp. crushed red pepper flakes
- 1 ½ tsp. kosher salt, divided
- 2 bunches asparagus
- 1 tbsp. vegetable oil

Grilled Asparagus with Romesco

Serves 6 | Total Time 30 min

1. Preheat round cast iron grill over medium heat. Brush bread lightly with 1 tsp. olive oil, then place bread and tomatoes on hot grill. Turn bread until golden and crisp, slightly charred in spots. Cook tomatoes, turning, until slightly charred and beginning to split. Remove bread and tomatoes to plate, keep grill hot over medium heat.
2. Add red peppers, garlic, all but 1 tbsp. almonds, parsley, vinegar, paprika, sugar, red pepper flakes, 1 tsp. salt and 3 tbsp. olive oil to blender, then blend until chunky and incorporated. Add tomatoes and bread and puree until smooth. With blender running, slowly add remaining olive oil and blend until incorporated.
3. Trim tough ends from asparagus and lightly brush grill with vegetable oil. Grill asparagus in batches, turning once, until slightly charred parts and barely cooked through, about 5 to 6 minutes total. Remove to platter and serve with Romesco and garnished with remaining toasted almonds.



Ingredients

- 2 lbs. medium red or yellow potatoes
- 4 tsp. salt, divided
- 5 whole scallions, trimmed
- 3 cloves garlic, peeled
- 2 tbsp. canola oil
- 1 cup parsley, roughly chopped
- 1 tbsp. dried oregano
- ½ tsp. red pepper flakes
- ½ tsp. fresh black pepper
- Zest and juice of one lemon
- 1 tbsp. red wine vinegar
- 1 tsp. anchovy paste
- ½ cup extra virgin olive oil
- ¼ cup red pepper, small dice

Chimichurri Potato Salad

Serves 6-8 | Total Time 1 hour

1. Wash whole potatoes and place in a pot covered with cold water and 2 tsps. salt. Bring pot to a boil, then reduce to a rolling simmer and cook until potatoes are just barely tender, about 15-20 minutes. Drain potatoes and set aside to let cool.
2. Preheat round cast iron grill over medium high heat. While potatoes are boiling, toss scallions and garlic cloves in ½ tbsp. canola oil, then place on hot grill. Cook, turning every few minutes until scallions are slightly charred and garlic is beginning to soften. About 6 minutes total. Remove from grill and trim any tough green tops from scallions, and thinly slice remaining scallions. Keep grill hot over medium heat.
3. Add grilled garlic and scallion tops to blender or food processor along with parsley, oregano, red pepper flakes, black pepper, 1 tsp. salt, lemon juice and zest, vinegar and anchovy paste. Pulse to combine, adding a little bit of the olive oil and scraping down the sides between pulses, until all oil is added. Blend to combine.
4. Once potatoes are cool enough to handle, but not cold, slice in half and add to bowl with remaining canola oil and 1 tsp. salt, toss to combine. Add cut side down to hot grill and leave alone for 5-6 minutes until deep dark grill marks appear. Using a thin spatula, remove grilled potatoes back to bowl and toss with ½ the chimichurri mixture. Let sit for 5 minutes so potatoes can absorb dressing. Taste and add more chimichurri or salt as needed. Garnish with sliced grilled scallions and red pepper.
5. Reserve any unused chimichurri in an airtight container in fridge for up to 1 week.



Grilled Korean BBQ Short Ribs



Ingredients

- 2 ½ lbs. bondless short ribs, about 6 meaty ribs
- 1 cup soy sauce
- 1 tbsp. Worcestershire sauce
- 2 tbsp. sugar
- 1 tbsp. honey
- 3 tbsp. toasted sesame oil
- 2 tbsp. rice vinegar
- 6 garlic cloves, minced
- 3 scallions, minced
- ¼ cup applesauce
- 1 tsp. black pepper
- Pinch red pepper flakes
- 1 tbsp. vegetable oil
- 2 scallions, thinly sliced
- ⅞ cup sesame seeds

For Pickles:

- ¾ cup rice wine vinegar
- ¾ cup water
- ½ cup sugar
- 2 carrots, sliced thin on a bias
- 2 baby cucumbers, sliced thin on a bias
- ½ white onion, sliced

Grilled Korean BBQ Short Ribs

Serves 6 | Total Time 45 min, plus marinade time

1. Trim any tough outer connective tissue from short ribs. Whisk together soy sauce, Worcestershire, sugar, honey, sesame oil, rice vinegar, garlic, minced scallions, applesauce, black pepper and red pepper flakes. Pour mixture over short ribs in a large zip top bag. Marinate in fridge for at least two hours or overnight, flipping bag at least once to distribute liquid.
2. Make pickles by bringing rice vinegar, water and sugar to a boil in a small sauce pan, stir to dissolve sugar. Pour warm vinegar mix over carrots, cucumbers and onions in a bowl and let cool in fridge for at least one hour.
3. Preheat round cast iron grill over medium high heat until hot, brush with vegetable oil. Remove ribs from marinade and pat dry. Transfer 1 cup of marinade to small saucepan and bring to a boil. Reduce until thick, about 5 minutes, while ribs are cooking.
4. Cook ribs on all four sides, turning after 4 minutes on each side to achieve dark grill marks. Reduce heat and continue cooking and turning until a thermometer reads 150°F for medium. Remove from grill and let rest for 5 minutes. Slice against the grain and brush with reduced marinade glaze, then garnish with pickles, sesame seeds and sliced scallions.



Ingredients

- 6 boneless skinless chicken thighs, about 1 ½ lbs.
- ¼ cup olive oil
- ½ tsp. dried mint
- 1 tsp. dried oregano
- 1 tsp. salt
- ½ tsp. black pepper
- 3 tbsp. lemon juice
- ½ red onion, cut in 1 ½ inch pieces
- 20 pickled red peppadew peppers
- 1 tbsp. vegetable oil for grill
- 8 to 10 bamboo skewers

For Herb Tahini Sauce:

- 2 cloves garlic
- Juice of two lemons
- 1 tsp. kosher salt
- ¾ cup sesame tahini
- ¼ tsp. black pepper
- 2 tbsp. olive oil
- 2 tbsp. water (if needed)
- ¾ cup plain yogurt
- 2 tbsp. chopped fresh parsley
- 1 tbsp. chopped fresh dill

Greek Chicken Kebabs with Herb Tahini

Serves 4 | Total Time 1 hour, plus 2 hour marinade

1. Whisk together olive oil, mint, oregano, salt, pepper and 2 tbsp. lemon juice and pour over chicken pieces in a large zip top bag. Marinate for at least two hours in the fridge, flipping bag once during marinating.
2. Make herb tahini sauce by blending lemon juice and garlic in a blender. Let sit for 5 minutes to allow the garlic to mellow. Add salt, tahini, pepper and olive oil, then blend fully. Mixture could be slightly thick, blend in 2 tbsp. of water if needed. Remove tahini to a bowl and fold in yogurt and fresh herbs. Reserve in fridge until ready to serve.
3. Skewer chicken by alternating pepper, chicken, onion, chicken, pepper, until skewer is nearly full, finishing with a pepper.
4. Heat grill over medium heat until hot, then brush with 1 tbsp. oil. Grill skewers on all sides, about 4 minutes per side, until chicken is cooked through. Remove to a platter and drizzle with remaining 1 tbsp. lemon juice.
5. Serve warm with herb tahini.



Grilled Piña Colada Donuts



Ingredients

- 1 whole pineapple
- 4 large glazed donuts
- 1 tbsp. butter, softened
- 1 tsp. vegetable oil
- 1 can full fat coconut milk, chilled in fridge overnight
- 2 tbsp. heavy cream
- 1 tbsp. sugar
- 1 tsp. vanilla
- ¾ cup toasted coconut chips

Grilled Piña Colada Donuts

Serves 4 | Total Time 30 min

1. Peel pineapple and slice large rectangles from outside, leaving core behind. Cut each rectangle in half, you should have 12-14 squares of varying sizes, pat dry gently on paper towels. Cut each donut in half horizontally.
2. Preheat round cast iron grill over medium heat until hot, lightly brush with vegetable oil and grill pineapple until dark grill marks form on both sides, about 2 to 3 minutes per side. Remove pineapple from grill. Spread softened butter on the cut side of each donut and grill until golden grill marks appear, about 2 minutes, remove from grill.
3. Gently turn can of coconut milk over and open. Coconut water should be on the top, separated from cream, pour coconut water off from can and reserve for another use. Spoon coconut cream into the bowl of a stand mixer along with heavy cream, then beat on high speed for 4 to 5 minutes until peaks form. Add sugar and vanilla and beat quickly to incorporate.
4. Layer three pieces of grilled pineapple on each grilled donut bottom, top with whipped coconut cream and toasted coconut, then close with the top of a grilled donut.

More Flavor. More Functionality.

The Bistro Grill features high quality cast iron and enamel for perfect results every time.



Durable Construction. Delicious Results.

Cast iron is extremely durable, and its heavy-weight construction will stand the test of time. It maximizes flavor by evenly distributing heat.

High Performance Enamel. Inside and Out.

Durable black enamel interior is ideal for browning, searing and grilling. It requires no surface maintenance or seasoning.

Artisan Quality. Since 1925.

Cast in individual sand molds, each piece is crafted in the original factory in Northern France where the first Dutch ovens were born in 1925. This heritage has made Le Creuset one of the most treasured brands in the kitchen for generations.

Cast iron is an extremely efficient conductor of heat, which means it retains heat well so that your stove doesn't need to work as hard. **For best results, make sure to use a low temperature setting for slow-cooking with moisture and a medium temperature setting for searing and browning.**

If you have any questions or concerns about your new cookware, please contact Le Creuset Customer Service at: 1-877-418-5547 or visit lecreuset.com.

Enjoy!

