

# ULTIMATE RECIPES



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# Garlic Truffle Fries

SERVES 3-4

## Ingredients

3 Idaho potatoes, peeled & cut into French fries

1 bowl ice water

1 tbsp. granulated garlic

3 tbsp. truffle oil

1 tbsp. sea salt

1 tsp. ground black pepper

**2 qt. canola oil, for frying**

## For Serving

Parmesan cheese, grated

fresh parsley

## Directions

1. Place cut potatoes into the bowl of ice water. Place in refrigerator for at least an hour.
2. Place the Copper Chef on medium-high heat and fill halfway with canola oil. Heat the oil to 365° F.
3. Carefully place the fry basket into the Copper Chef.
4. Remove the fries from the water and dry. Place a handful of fries in the basket at a time. Slowly and carefully drop the fries into the oil and cook for 3 minutes to blanch them. Remove the fries and set aside until all the fries are blanched.
5. Place the blanched fries, a handful at a time, back into the fry basket. Cook until golden.
6. Toss the cooked fries with the granulated garlic, truffle oil, sea salt, and black pepper.
7. Sprinkle with grated Parmesan and parsley before serving.

## What You'll Need



11" Deep Casserole Pan



Fry Basket





# Coconut Shrimp

**SERVES 8**

## Ingredients

- 2 lb. large shrimp, peeled & deveined
- 2 cups egg whites, beaten
- ½ cup water
- 1 cup cornstarch
- 3 cups shredded coconut
- 1 cup panko breadcrumbs
- 2 qt. canola oil, for frying**

## Dipping Sauce

- ¼ cup orange marmalade
- 2 tbsp. sweet chili sauce
- 1 tbsp. soy sauce
- 2 tbsp. rice vinegar
- 2 scallions, chopped

## Directions

1. Mix the egg whites and water together. Set aside.
2. Mix the shredded coconut and the panko breadcrumbs together in a flat pan or bowl. Set aside.
3. Dip the shrimp into the cornstarch, then into the egg white mixture, and finally into the coconut mixture.
4. Place the Copper Chef on medium-high heat. Fill halfway with canola oil. Heat oil to 365° F.
5. Place the fry basket into the Copper Chef. Carefully drop the shrimp into the basket and cook until golden, about 4-5 minutes.
6. In a bowl, mix all the dipping sauce ingredients together.
7. Serve coconut shrimp with dipping sauce.

## What You'll Need



11" Deep Casserole Pan



Fry Basket

# Caribbean Jerk Chicken Wings

SERVES 4-6

## Ingredients

2 dozen fresh wings

### Sauce

3 tbsp. honey

2 tbsp. brown sugar

2 cloves garlic, minced

½ tsp. allspice

½ tsp. cinnamon

½ roasted red pepper

1 sprig thyme

½ red onion

2 scotch bonnets, stemmed & seeded

2 tbsp. light soy sauce

1 tbsp. water

**2 qt. canola oil, for frying**

## Directions

1. Place the Copper Chef on medium-high heat. Fill halfway with canola oil. Heat to 360° F.
2. Carefully place the fry basket into the Copper Chef. Add the wings in 3 batches. Cook for about 6 minutes or until golden and crispy.
3. Add all of the sauce ingredients to a blender or food processor and blend until smooth. When the wings are done, toss them in the sauce until coated.
4. Remove the cooked wings from the sauce before serving.

## What You'll Need



11" Deep Casserole Pan



Fry Basket

# Monte Cristo Americano

SERVES 2

## Ingredients

6 slices bread

4 slices roasted turkey

4 slices ham

4 slices Swiss cheese

4 slices American cheese

4 eggs

¼ cup milk

1 tsp. salt

½ tsp. ground black pepper

**2 qt. canola oil, for frying**

## Directions

1. Place the Copper Chef on medium-high heat and fill halfway with canola oil. Heat oil to 365° F. Carefully place the fry basket into the Copper Chef.
2. Mix the eggs and milk in a bowl. Assemble the sandwiches: layer 1 slice bread, 1 slice Swiss, 2 slices ham, 1 slice Swiss, 1 slice bread, 2 slices American, 2 slices turkey, and 1 slice bread. Repeat to make the second sandwich.
3. Cut the sandwiches into quarters. Use wooden toothpicks to secure.
4. Dip the sandwich sections into the egg batter, draining off the excess. Then, using tongs, carefully place into the hot oil and cook on both sides.
5. Season with salt and black pepper before serving.

## What You'll Need



11" Deep Casserole Pan



Fry Basket

# Fried Chocolate Cream-Filled Cookies

SERVES 6-8

## Ingredients

18 cream-filled chocolate cookies

2 eggs

½ cup milk

1 cup flour

¼ tsp. nutmeg

1 tbsp. sugar

½ tsp. cinnamon

1 tsp. baking powder

2 qt. canola oil, for frying

## Directions

1. Place the Copper Chef on medium-high heat. Fill halfway with canola oil. Heat oil to 365° F.
2. Place the fry basket carefully into the Copper Chef.
3. In a bowl, mix the eggs and milk together. Slowly mix in the rest of the ingredients until all incorporated.
4. Dip the cookies into the batter and shake off excess batter. Using tongs, carefully drop the cookies into the oil. Fry until lightly golden.
5. Repeat until finished. Serve.

## What You'll Need



11" Deep Casserole Pan



Fry Basket





# Glazed Doughnuts

**SERVES 8-10**

## Ingredients

### Doughnuts

- 1 cup milk
- ½ tbsp. dry active yeast
- 2 eggs
- ¾ stick butter, melted
- 2 tbsp. sugar
- ½ tsp. salt
- 3 cups flour, all-purpose

### 2 qt. canola oil, for frying

### Glaze

- 2 cups confectioners sugar
- 1 tsp. vanilla extract
- 4 tbsp. hot water

## Directions

1. In an electric mixer using the dough blade, add all of the doughnut ingredients, except canola oil. Mix on low to start, then move to medium speed. When the dough forms a ball, remove from the mixer and put into a clean bowl. Cover the bowl with a towel and put in a warm place until it doubles in size (about 1 hour).
2. After the dough has doubled in size (proofed), place on a floured surface and roll to about an inch thick. With a doughnut cutter, cut out the doughnuts. Place the doughnuts on a floured pan for about 45-minutes until doubled in size.
3. Place the Copper Chef on medium-high heat. Add the fry basket and fill halfway with canola oil.
4. Carefully place the doughnuts into the fry basket using tongs. Cook on both sides until golden brown.
5. Place the doughnuts on a baking rack to cool.
6. Make the glaze by mixing all the glaze ingredients in a bowl.
7. When the doughnuts are cool, pour the glaze over them.
8. Serve.

## What You'll Need



11" Deep Casserole Pan



Fry Basket

SERVES 12

# Fried Brownies

## Ingredients

- 1 box brownie mix
- 3 eggs
- ¾ cup milk
- 1½ cups flour
- 1 tsp. vanilla
- 1 tbsp. sugar
- 2 tsp. baking powder
- 2 qt. canola oil, for frying**

## Directions

1. Make brownies, following the directions on the box. Set aside to cool.
2. In a bowl, mix the eggs and milk. Slowly mix in the rest of the ingredients, except canola oil, and set aside.
3. Place the Copper Chef on medium-high heat, then fill halfway with canola oil. Heat oil to 365° F.
4. Place the fry basket carefully into the Copper Chef.
5. Cut the brownies into 2" by 2" squares. Dip them into the batter and shake off excess. Carefully drop into the hot oil using tongs. Cook until lightly golden.
6. Repeat until all the brownies are cooked. Serve.

## What You'll Need



11" Deep Casserole Pan



Fry Basket

SERVES ABOUT 10

# Apple Fritters

## Ingredients

- 2 cups all-purpose flour
- ½ cup granulated sugar
- 2 tsp. baking powder
- 1½ tsp. ground cinnamon
- ¼ tsp. nutmeg
- ½ tsp. sea salt
- 2 large eggs
- ¾ cup milk
- 2 tbsp. honey
- 2 tbsp. melted butter
- 1 tsp. vanilla extract
- 3 apples, cored & diced small
- 1 cup confectioners sugar, for dusting
- 2 qt. canola oil, for frying**

## Directions

1. In a bowl, mix the dry ingredients and set aside. In another bowl, mix the wet ingredients (except canola oil), and then add slowly to the dry ingredients. Fold in the diced apples.
2. Place the Copper Chef on high heat and fill with canola oil halfway. Heat canola oil to 365° F.
3. Place the fry basket into the Copper Chef.
4. With a spoon, carefully drop spoonfuls of batter into the hot oil. Cook until lightly golden.
5. Dust with confectioners sugar before serving.

## What You'll Need



11" Deep Casserole Pan



Fry Basket



# Spicy Cowboy Steak

SERVES 1

## Ingredients

- 1 ½ lb. beef rib steak, bone-in
- 1 tsp. sea salt
- ½ tsp. ground black pepper
- 2 tbsp. olive oil
- 1 tsp. ground coffee
- ½ tsp. cayenne pepper, ground
- 1 tbsp. brown sugar
- 3 garlic cloves, minced
- 1 tbsp. butter
- 1 sprig rosemary

## Directions

1. Preheat the oven to 450° F.
2. Season the steak with sea salt and black pepper.
3. Place the Copper Chef on high heat. Once heated, add the olive oil. Sear the steak for about 2 minutes on each side.
4. In a small bowl, mix the ground coffee, cayenne, and brown sugar well. Using a basting brush, rub steak with mixture.
5. Place the garlic, butter, and rosemary on the steak. Place the Copper Chef into the oven.
6. Cook for about 15-20 minutes or until it reaches 130° F (for medium-rare).
7. Let the steak rest for 10 minutes before serving.

## What You'll Need



11" Fry Pan





# BBQ Baby Back Ribs

**SERVES 4**

## *Ingredients*

2 racks baby back pork ribs,  
cut in half

water, to boil ribs

2 tbsp. granulated garlic

2 tbsp. granulated onion

1 tbsp. ground cumin

1 tbsp. ground coriander

1 tbsp. sea salt

1 tbsp. paprika

1 tbsp. ground black pepper

1 ½ cups BBQ sauce

## *Directions*

1. Place the ribs into the Copper Chef and cover with water. Place the Copper Chef on high heat. Cover with lid. Bring the ribs to a boil and then lower the heat. Simmer for 1 hour.
2. Preheat the oven to 350° F.
3. In a bowl, mix the spices together to make a rub.
4. Remove the ribs and place them on a cookie sheet. Rub the spices onto the ribs and put into the oven for 15 minutes.
5. Remove the ribs and brush generously with BBQ sauce. Return to the oven for an additional 15 minutes before serving.

## *What You'll Need*



9.5" Deep Casserole Pan

# Classic Roasted Chicken

SERVES 4-6

## Ingredients

3-4 lb. roasting chicken  
3 tbsp. fresh thyme, chopped  
3 tbsp. softened butter  
1 tbsp. black peppercorns, fresh cracked  
1 tsp. dry sage  
1 tsp. turmeric  
1 fresh lemon, zest & juiced  
salt & ground black pepper

## Directions

1. Preheat the oven to 425° F.
2. In a bowl, combine thyme, butter, peppercorns, sage, turmeric, lemon zest, and lemon juice.
3. Season inside of cavity with salt and pepper, then place juiced lemon halves inside.
4. Gently massage citrus herb mixture into skin of chicken.
5. Using kitchen string, tie the legs so the chicken is nice and compact.
6. Place the chicken in the Copper Chef.
7. Roast chicken in the oven for 20 minutes. Reduce the temperature to 350° F and continue roasting for another 30-50 minutes, or until an internal temperature of 160° F.
8. Let chicken rest for at least 10 minutes before carving.

## What You'll Need



9.5" Deep Casserole Pan

# Rosemary Rack of Lamb

SERVES 2-4

## Ingredients

2 tbsp. olive oil  
2 tsp. sea salt, California  
1 tsp. ground black pepper  
2 (1-1 ¼ lb.) racks of lamb  
4 garlic cloves, minced  
4 sprigs rosemary, chopped  
1 tbsp. Dijon mustard  
2 tsp. cumin, ground  
2 tsp. coriander, ground  
2 sprigs additional rosemary, chopped, for garnish

## Directions

1. Preheat the oven to 450° F.
2. Add the olive oil to the preheated Copper Chef.
3. Season the lamb with sea salt and black pepper. Sear on all sides.
4. Rub the seared lamb racks with Dijon mustard, cumin, coriander, garlic, and rosemary. Place in the Copper Chef casserole pan.
5. Place the lamb into the oven. Cook for about 20-25 minutes (for rare to medium-rare) or until desired internal temperature.
6. Let the rack rest for 10 minutes before cutting.
7. Before serving, sprinkle remaining fresh rosemary over lamb.

## What You'll Need



9.5" Deep Casserole Pan

# Philly Cheesesteak

SERVES 2

## Ingredients

- 3 tbsp. olive oil
- 1 lb. sliced beef
- 1 onion, peeled & sliced
- ½ red pepper, seeded & sliced
- ½ green bell pepper, seeded & sliced
- 2 cloves garlic, peeled & sliced
- 1 tbsp. soy sauce
- 2 sub rolls
- 6 slices provolone

## Directions

1. Place the Copper Chef on high heat. When the pan is hot, add the olive oil and sear the beef.
2. Remove the beef and set aside. Place the onions and red and green peppers into the Copper Chef. Sauté until tender. Add the garlic and cook for 3 more minutes.
3. Add the beef back into the pan with the soy sauce. Stir. Remove from heat.
4. Slice the sub rolls. Divide the beef into each sub roll. Top each with 3 slices of provolone cheese. Put under the broiler to melt before serving.

### Option: Panini Sandwich

In a clean frying pan over medium heat, return the sandwich to the pan. Using the glass panini press, press down gently on the sandwich. Cook on each side for 2 minutes

## What You'll Need



11" Fry Pan



8" Glass Press (for optional panini)



**SERVES 4**

## Ingredients

### Onion Rings

- 1 onion, peeled & sliced
- 1 cup milk
- 2 cups flour
- ½ tsp. sea salt
- ½ tsp. ground black pepper

### Burger

- 1 ½ lb. ground beef
- 1 tsp. sea salt
- ½ tsp. ground black pepper
- ½ tsp. granulated garlic
- ½ tsp. granulated onion
- 4 tbsp. BBQ sauce
- 4 strips bacon, cooked & cut in half
- 4 oz. cheddar cheese, in 4 chunks
- 3 tbsp. olive oil
- 4 brioche rolls
- 3 tbsp. butter
- 2 qt. canola oil, for frying

## What You'll Need



11" Fry Pan

# Texas Smokehouse Stuffed Burger

## Directions

1. Soak the onion rings in the milk. In a separate bowl, season the flour with sea salt and black pepper.
2. Place the Copper Chef on high heat. Fill halfway with canola oil. When the temperature reaches 365° F, dip the onions into the seasoned flour. Shake off any excess and carefully drop into the hot oil. Cook until golden. Set aside.
3. In a bowl, mix the ground beef, sea salt, black pepper, garlic, and onion. Form 4 balls. Poke a hole in the center of each and insert a chunk of cheddar cheese. Cover the cheese with the ground beef mixture. Press down to form burgers.
4. Place Copper Chef on medium-high heat. Brush the brioche rolls with the butter and toast. Set aside.
5. Add the olive oil to the Copper Chef. Cook the burgers for 3-4 minutes on each side or until desired doneness.
6. Place the burgers on the brioche rolls. Top each burger with BBQ sauce, 2 half strips of bacon, and a couple of onion rings before serving.



# Chicken Chipotle Burger

SERVES 2-4

## Ingredients

- 1 lb. chicken breast, ground
- 3 ea. chipotles, chopped
- 3 scallions, chopped
- 2 tbsp. cilantro, chopped
- 1 tsp. sea salt
- ½ tsp. ground black pepper
- 4 tbsp. olive oil
- 2 egg whites
- 2-4 brioche rolls
- 2 tbsp. butter, melted
- 1 red onion, sliced
- 4 slices pepper jack cheese
- 4 leaves lettuce
- 4 slices tomato

## Directions

1. In a bowl, mix ground chicken breast, chipotles, scallions, cilantro, sea salt, black pepper, 1 tbsp. olive oil, and egg whites. Form burgers and set aside.
2. Place Copper Chef on medium-high heat. Brush the brioche rolls with the butter and toast in an oven. Set aside.
3. Add the olive oil to the Copper Chef. Cook the burgers for about 3-4 minutes on each side or until desired doneness. Top with pepper jack cheese and cover for 1 minute. Remove and set aside.
4. Add the onion slices to the pan. Sauté for 3 minutes.
5. Top burgers with onion, lettuce, and tomato before serving.

## What You'll Need



11" Fry Pan

# Chicken Broccoli Rabe Panini

SERVES 2

## Ingredients

- 2 cloves garlic, thinly sliced
- 3 tbsp. extra virgin olive oil
- ½ bunch broccoli rabe, blanched
- ½ tsp. sea salt
- ¼ tsp. red pepper flakes
- 8 slices fresh mozzarella
- 2 chicken breasts, cooked
- 2 ciabatta rolls, cut

## Directions

1. In a sauté pan, cook garlic in olive oil. Add broccoli rabe and cook until tender. Season with salt and red pepper flakes.
2. Preheat the Copper Chef on medium heat.
3. Assemble the paninis: layer the broccoli rabe, mozzarella, and chicken onto the bottom half of each roll. Drizzle with the oil from the pan.
4. Top each sandwich with a second roll. Arrange onto the Pan with the Glass Press on top.
5. Cook on each side until golden.
6. Cut paninis before serving.

## What You'll Need



11" Fry Pan



8" Glass Press

**SERVES 10-12**

## Ingredients

### Meatballs

- 4 lb. ground beef
- 3 cloves garlic, peeled & minced
- ½ onion, peeled & minced
- ¼ cup parsley, chopped
- ½ cup Parmesan cheese, grated
- 1 cup breadcrumbs
- ⅓ cup milk
- 4 eggs
- 1 tsp. sea salt
- ½ tsp. ground black pepper

### Gravy

- 4 tbsp. olive oil, for searing
- ½ lb. pork country ribs, bone-in
- 1 onion, peeled & diced
- 4 cloves garlic, peeled & minced
- 2 (25 oz.) cans crushed tomatoes
- ½ cup Parmesan cheese, grated
- ½ cup red wine
- 1 tsp. sea salt
- 1 tsp. ground black pepper
- 1 tsp. oregano, dried
- 1 tbsp. basil, dried
- 1 large carrot
- 10 basil leaves, fresh, chopped
- ¼ cup parsley, chopped for garnish

## What You'll Need



11" Deep Casserole Pan

# Meatballs & Sunday Gravy

## Directions

1. Place the ground beef and all the meatball ingredients in a bowl. Mix well.
2. Form the meatballs.
3. Place the Copper Chef on medium-high heat. When the pan is hot, add olive oil. Sear the pork ribs, then add the onion and garlic. Sauté until the onions are translucent, being careful not to burn the garlic.
4. Add the tomatoes, Parmesan cheese, dried herbs, red wine, sea salt, and black pepper. Stir well.
5. Bring to a boil, stirring constantly. Once the gravy has boiled, reduce to a simmer.
6. Add the meatballs to the gravy. Drop in the whole carrot. Simmer on low for 1½-2 hours.
7. Remove the carrot. Add the fresh basil. Serve with pasta and garnish with parsley.



# Braised Lamb Shanks

SERVES 4

## Ingredients

4 lamb shanks  
3 tbsp. olive oil  
1 tsp. sea salt  
1 tsp. ground black pepper  
1 onion, peeled & minced  
2 cloves garlic, peeled & minced  
2 shallots, peeled & minced  
1 stalk celery, small diced  
1 large carrot, peeled & small diced  
2 tbsp. tomato paste  
1 cup red wine  
2 cups beef stock  
zest of one lemon  
1 sprig rosemary  
1 bay leaf

## Directions

1. Preheat the oven to 375° F.
2. Place the Copper Chef on high heat. When the pan is hot, add the olive oil. Season the lamb shanks with sea salt and black pepper. Sear on all sides.
3. Remove the shanks from the pan. Set aside. Add onion, garlic, shallots, celery, and carrot. Sauté for 3-4 minutes.
4. Add the tomato paste and cook for another 3 minutes. Deglaze the Copper Chef with red wine. Add the beef stock, lemon zest, rosemary, and bay leaf. Return lamb shanks back to the Copper Chef. Cover.
5. Put the Copper Chef in the oven. Cook for 1 ½-2 hours until the meat falls off the bone.
6. Serve.

## What You'll Need



11" Deep Casserole Pan





SERVES 6

# Veal & Peppers

## Ingredients

- 3 tbsp. olive oil
- 3 lb. veal, cubed
- 1 red pepper, seeded & diced
- 1 green bell pepper, seeded & diced
- 1 onion, peeled & diced
- 2 cloves garlic, peeled & minced
- ¼ cup red wine
- 1 (25 oz.) can crushed tomatoes
- ¼ cup parsley
- 1 bay leaf
- 2 sprigs thyme
- 1 tsp. sea salt
- ½ tsp. ground black pepper

## Directions

1. Place the Copper Chef on high heat. When the pan is hot, add the olive oil. Sauté the veal until golden.
2. Add the onions, garlic, red and green peppers. Stir. Cook until tender, about 5-8 minutes.
3. Pour in the red wine, tomatoes, parsley, bay leaf, thyme, sea salt, and black pepper.
4. Cover. Reduce heat to a simmer and cook for about 45 minutes until the veal is tender.
5. Serve.

## What You'll Need



11" Fry Pan

SERVES 6

# Beef Stew

## Ingredients

- 3 lb. beef, top round, cubed
- salt & ground black pepper, to season beef
- 2 cups flour
- 3 tbsp. olive oil
- 2 cloves garlic, peeled & minced
- 1 onion, peeled & diced
- 2 stalks celery, diced
- 2 carrots, peeled & diced
- 10 baby potatoes, quartered
- 1 cup beer, amber
- ⅛ cup balsamic vinegar
- 3 cups beef stock
- 1 bay leaf
- 2 sprigs thyme
- 1 sprig rosemary
- ½ tsp. sea salt
- ½ tsp. ground black pepper
- 1 cup peas, frozen

## Directions

1. Place the Copper Chef pan on high heat. When the pan is hot, add the olive oil.
2. Salt and pepper the beef. Dust the meat with flour. Brown in the Copper Chef.
3. Add the garlic and sauté for 3 minutes. Add the rest of the ingredients except the peas.
4. Cover. Lower the heat and simmer for about 1-1 ½ hours.
5. After one hour of cooking, add the peas.
6. Serve when meat is tender.

## What You'll Need



11" Deep Casserole Pan



# Pineapple- Glazed Ham

**SERVES 6-8**

## *Ingredients*

- ½ cup brown sugar
- 2 tbsp. molasses
- 1 (46 oz.) can pineapple rings (reserve juice)
- ½ cup brown mustard
- 3 tbsp. dry hot mustard
- 1 tsp. cloves, ground
- 3 tbsp. frozen orange juice, concentrate
- 1 (6-8 lb.) spiral ham

## *Directions*

1. Preheat the oven to 375° F.
2. In a bowl, mix together the brown sugar, molasses, juice from the pineapple, both mustards, cloves, and orange juice.
3. Put the ham into the Copper Chef. Attach the pineapple rings around the ham with toothpicks.
4. Pour the glaze over the ham. Put the Copper Chef in the oven for 1 hour.
5. Serve.

## *What You'll Need*



11" Deep Casserole Pan

**SERVES 2**

# Italian Panini

## Ingredients

2 hoagie rolls, sliced in half lengthwise

¼ cup margarine

½ cup baby spinach

8 slices tomatoes, thin

¼ lb. pepperoni, sliced

¼ lb. salami, sliced

¼ ham, sliced

¼ lb. provolone cheese, sliced

¼ cup hot cherry peppers

## Olive Oil Dressing

¼ cup olive oil

2 tbsp. red wine vinegar

1 tsp. dried oregano

½ tsp. sea salt

½ tsp. ground black pepper

## Directions

1. Spread margarine on both halves of each roll. Arrange bottom halves onto the Copper Chef.
2. Top with spinach, tomatoes, pepperoni, salami, ham, provolone cheese, and cherry peppers.
3. In a shaker bottle, combine olive oil, vinegar, oregano, sea salt, and pepper. Shake. Distribute dressing onto the inside of the roll.
4. Finish with top halves of the roll. On medium heat, use the Glass Press to cook paninis on both sides to desired doneness.
5. Serve with your favorite potato chips.

## What You'll Need



11" Deep Casserole Pan



8" Glass Press



SERVES 9

# Baked Ziti

## Ingredients

- 1 lb. ziti, cooked
- 2 cups ricotta cheese
- 1 ½ cups mozzarella, shredded
- ¾ cup Parmesan cheese, grated
- 8 cooked meatballs, crushed
- 4 eggs
- 4 cups tomato sauce

## Directions

1. Preheat the oven to 350° F.
2. In a large bowl, combine the ziti pasta, ricotta, 1 cup mozzarella, ½ cup Parmesan cheese, crushed meatballs, and eggs. Add half of the tomato sauce. Mix.
3. Pour 1 cup tomato sauce on the bottom of the Copper Chef. Pour the pasta mixture into the pan and smooth it out.
4. Pour the rest of the tomato sauce on top. Spread evenly. Sprinkle the rest of the mozzarella and grated Parmesan cheese on top.
5. Cover with the lid. Place in the oven for 45 minutes to 1 hour.
6. Let cool before serving.

## What You'll Need



9.5" Deep Casserole Pan

SERVES 10

# Chicken Pot Pie

## Ingredients

- 1 stick butter
- 1 cup frozen pearl onions
- 2 stalks celery, cut into 2" pieces
- ⅓ cup flour
- 4 cups chicken stock
- 14 chicken tenders, raw, cut in half
- 1½ cups baby carrots
- 10 baby potatoes
- 1 bay leaf
- 1 sprig marjoram
- ½ tsp. turmeric
- ¼ cup heavy cream plus 1 tbsp. for finish
- 1 cup frozen peas
- 4 pie crusts

## Directions

1. Preheat the oven to 375° F.
2. Place the Copper Chef on medium-high heat. Cook butter, onions, and celery for 4 minutes. Stir in the flour. Cook for about two minutes.
3. Slowly add the chicken stock. Whisk to incorporate the flour and butter for a smooth, silky sauce.
4. Add the chicken, carrots, potatoes, bay leaf, marjoram, and turmeric. Bring to a boil. Cook for 15 minutes on simmer. Add the heavy cream and peas. Stir. Let thicken for a few minutes, then turn off the heat.
5. Remove filling from the pan. Set aside to cool.
6. In a clean Copper Chef, drape 3 pie shells on the bottom and sides.
7. Pour the chicken and potatoes into the Copper Chef. Place the 4th pie shell on top. Fold in all the sides of the other pie shells from the bottom of the pan.
8. Make a couple of slits in the top of the pie.
9. Brush the top of the pie with heavy cream. Place the pan into the oven.
10. Cook until the pie crust is nice and golden.
11. Let cool before serving.

## What You'll Need



9.5" Deep Casserole Pan

# Blueberry Breakfast Cake with Crumb Topping

SERVES 9

## Ingredients

½ lb. butter, soft  
2 cups sugar  
2 eggs  
3 tsp. vanilla extract  
1 cup milk  
4 cups flour  
1 tsp. cinnamon  
1 tbsp. baking powder  
1 tsp. salt  
2 cups fresh blueberries

## Crumb Topping

¾ cup flour  
¼ cup cold butter  
¾ cup light brown sugar  
1 tsp. cinnamon

## Directions

1. Preheat the oven to 350° F.
2. In an electric mixer, cream the butter with the sugar. Add one egg at a time until incorporated well. Add the milk and vanilla. Mix well.
3. In a separate bowl, mix the flour, baking powder, cinnamon, and salt. Slowly incorporate the flour mixture into the butter mixture. Mix just enough until well blended. Fold in fresh blueberries.
4. Pour batter into the Copper Chef and spread evenly.
5. For the crumb topping: in a bowl, add the flour and cold butter. Mix until the butter looks like the size of peas. Mix in the rest of the ingredients and top the blueberry cake batter.
6. Place the Copper Chef pan in the oven until the cake is done, about 1½ hours. To test, place a toothpick in the center. If the toothpick comes out clean, it is done.

## What You'll Need



9.5" Deep Casserole Pan



# Peanut Butter Brownies

**MAKES  
16 BROWNIES**

## Ingredients

- 1 box brownie mix
- 1 ½ cups peanut butter
- 2 cups semi-sweet chocolate chips

## Directions

1. Preheat the oven to 350° F (or whatever temperature it says to use on the brownie mix box).
2. Make the brownies following the directions on the box. Pour into the Copper Chef and place into the oven.
3. When done, set aside to cool. Carefully remove the brownies from the Copper Chef and set aside.
4. Spread the peanut butter evenly on top of the brownies. Place the brownies in the freezer for 1 hour.
5. Melt the chocolate chips in the Copper Chef. Remove the brownies from the freezer and set on a steamer tray. Place on top of a wax paper sheet to catch the excess chocolate.
6. Pour the melted chocolate over the peanut butter and spread with a cake spatula so you have a ¼-inch thick top. Place in the fridge to set.
7. With a hot knife, cut the brownies into 16 servings.

### **TIP: Use a Hot Knife to Slice Brownies**

Use a tall pitcher of hot tap water to heat knife, between each brownie slice.



9.5" Deep Casserole Pan

## What You'll Need



SERVES 9

# Coffee Cake

## Ingredients

1 stick butter  
1 cup sugar  
2 eggs  
 $\frac{3}{4}$  cup milk  
2 tsp. vanilla extract  
1 tsp. cinnamon  
3 cups flour  
2 tsp. baking powder  
 $\frac{1}{2}$  tsp. salt

### Topping

4 tbsp. butter  
1 cup dark brown sugar  
2 cup flour  
2 tsp. cinnamon

## What You'll Need



9.5" Deep Casserole Pan

SERVES 16

# Banana Nut Bread

## Ingredients

6 bananas, overripe & smashed  
 $\frac{3}{4}$  cup butter  
3 eggs  
 $\frac{1}{2}$  cup milk  
1 tsp. vanilla extract  
2 cups sugar  
 $3\frac{1}{2}$  cups flour  
1 tsp. salt  
1 tsp. baking soda  
 $\frac{3}{4}$  cup walnuts

## What You'll Need



9.5" Deep Casserole Pan

## Directions

1. Preheat the oven to 350° F.
2. In an electric mixer, cream the butter with the sugar. Add one egg at a time until well incorporated. Add the milk, vanilla extract, and cinnamon. Mix well.
3. Mix the flour, baking powder and salt. Slowly add the flour mixture to the butter mixture until all incorporated.
4. Pour into the Copper Chef and spread evenly.
5. For the topping: mix flour and butter until the butter looks like the size of peas. Mix the rest of the ingredients and top the coffee cake batter.
6. Place in the oven until done, about 1½ hours. One way to test doneness is to place a toothpick in the center; if the toothpick comes out clean, it is done.

## Directions

1. Preheat the oven to 350° F.
2. In a large bowl, mix together the wet ingredients with the bananas. Add the dry ingredients and fold in the walnuts until just blended.
3. Pour the batter into Copper Chef. Place the Copper Chef in the oven. Cook until an inserted toothpick comes out clean (about 1½ hours).
4. Let banana nut bread cool before removing from the pan.
5. Serve.



**SERVES 2**

# Pepper Steak

## Ingredients

- 1 tbsp. soy sauce
- 1 tsp. honey
- ½ tsp. onion powder
- ½ tsp. garlic powder
- 2 tbsp. olive oil
- ½ tsp. ground black pepper
- ½ tsp. red pepper flakes
- ¾ lb. beef roast, eye of round, sliced into ¼" strips
- ½ yellow pepper, seeded & cut into strips
- ½ red pepper, seeded & cut into strips
- 1 onion, peeled & sliced

## Directions

1. In a bowl, mix soy sauce, honey, red pepper flakes, onion powder, black pepper, garlic powder, and 1 tbsp. olive oil. Add the beef and coat evenly.
2. Place the Copper Chef on high heat. When heated, add 1 tbsp. olive oil.
3. Add the onions and peppers to the pan. Cook for 4 minutes until tender. Remove and set aside.
4. Drain the meat and add to the Copper Chef pan. Cook until browned (about 4 minutes).
5. Add the onions and peppers back to the pan. Mix.
6. Serve steak over rice.

## What You'll Need



11" Fry Pan



# Vegetable Lo Mein

SERVES 6

## Ingredients

6 shiitake mushrooms, stems removed & sliced

3 tbsp. olive oil

10 snow peas

1 small onion, peeled & diced small

½ red pepper, seeded & diced small

2 cloves garlic, peeled & minced

4 scallions, chopped

1 tsp. ginger, fresh, peeled and minced

6 cups cooked lo mein noodles

1 cup spinach

1 tbsp. sweet soy sauce

1 tsp. sriracha sauce

½ tsp. sesame oil

## What You'll Need



11" Fry Pan

## Directions

1. Place the Copper Chef on high heat. When the pan is hot, add half of the olive oil. Sear the shiitake mushrooms. Remove and set aside.
2. Add the rest of the olive oil. Stir-fry the snow peas, onion, and red pepper until tender.
3. Add the garlic, scallions, ginger, and shiitake mushrooms to the pan. Sauté for 3 or 4 minutes, careful not to burn the garlic.
4. Add the lo mein, spinach, sweet soy sauce, sriracha, and sesame oil. Stir.
5. Remove from heat and serve.





**SERVES 10**

## Ingredients

- 3 tbsp. butter
- 1 onion, peeled & diced
- 2 cloves garlic, peeled & minced
- 1 shallot, peeled & minced
- 3 tbsp. flour
- 1 tbsp. tomato paste
- 2 stalks celery, diced
- 2 carrots, peeled & diced
- 8 okra, sliced
- 1 cup diced tomatoes
- 1 red pepper, seeded & diced
- 1 tsp. paprika
- 6 cups shrimp stock or chicken stock
- ½ tsp. cayenne pepper
- 1 bay leaf
- 1 sprig oregano, chopped
- 1 tsp. sea salt
- ½ tsp. ground black pepper
- 2 lb. medium shrimp, peeled and deveined

# Shrimp Gumbo

## Directions

1. Place the Copper Chef on medium-high heat. Add the butter and sweat the onions, garlic, and shallots.
2. Stir in the flour and tomato paste. Mix well.
3. Add the celery, carrots, okra, tomatoes, red peppers, and paprika. Stir and cover. Cook for a few minutes on low.
4. Turn the heat to medium. Whisk in the shrimp stock until creamy.
5. Add the rest of the ingredients except the shrimp. Cook for 20 minutes, stirring occasionally.
6. Add the shrimp. Cook for another 15 minutes, stirring occasionally.
7. Serve.

## What You'll Need



11" Deep Casserole Pan



**SERVES 4-6**

### *Ingredients*

- 4 tbsp. olive oil
- 1 lb. lean ground turkey
- 1 cup onion, chopped
- 1 cup green pepper, chopped
- 1 tbsp. jalapeño, chopped
- 2 tbsp. garlic, chopped
- 1 tbsp. cumin
- 1 tsp. dried oregano
- 1 tbsp. chili powder
- 1 (28.5 oz.) can crushed tomatoes
- 2 cups low sodium chicken stock
- 2 (14 oz.) cans great northern beans (or any bean of your choice), drained & rinsed
- 1 (6 oz.) can of salsa verde or tomatillos
- salt & ground black pepper

### **Garnish**

- tortilla chips
- cilantro, chopped
- fresh lime juice

### *What You'll Need*



11" Deep Casserole Pan

# Super-Easy Turkey Chili

### *Directions*

1. Place the Copper Chef on medium heat. Add olive oil. Brown the ground turkey for about 5 minutes.
2. Add onion, green pepper, jalapeño, garlic, cumin, oregano, and chili powder. Sauté for 5 minutes.
3. Add crushed tomatoes, chicken stock, salsa verde, and beans of your choice. Cover. Simmer on low for 20 minutes. Take the lid off and simmer for another 10 minutes. Season with salt and pepper, to taste.
4. Garnish with tortilla strips, fresh chopped cilantro, and a squeeze of lime.

SERVES 10-12

# Split Pea

## Ingredients

2 tbsp. olive oil  
2 ham hocks, smoked  
1 large onion, peeled & diced  
2 carrots, peeled & diced  
2 stalks celery, diced  
1 (16 oz.) bag green split peas  
1 bay leaf  
½ tsp. salt  
1 tsp. ground black pepper  
1 tsp. granulated onion  
½ tsp. clove  
8 cups chicken stock

## Directions

1. Place the Copper Chef on medium-high heat. When the pan is hot, add olive oil. Sweat the vegetables while covered.
2. Add the ham hocks, split peas, chicken stock, herbs, and seasoning. Bring to a boil. Reduce to a simmer.
3. Cook until the soup is thick and creamy, about 90 minutes.
4. Remove the ham hocks. Set aside to let cool for 10 minutes.
5. Remove about 3 cups of soup. Process in a blender or food processor until very smooth. Pour back into the pan.
6. Take any remaining meat off of the ham hocks. Cut into bite size pieces before returning to the soup.
7. Adjust the seasoning with salt and black pepper before serving.

## What You'll Need



11" Deep Casserole Pan

SERVES 6-8

# New England Clam Chowder

## Ingredients

2 cups water  
25 Littleneck clams, scrubbed  
¼ cup butter  
½ lb. bacon, diced  
1 medium onion, peeled & diced  
3 stalks celery, diced  
½ red pepper, seeded & diced  
¼ cup flour  
6 cups clam broth  
3 large white potatoes, diced  
2 bay leaves  
1 sprig thyme  
¾ heavy cream  
¼ cup dry sherry  
2 (6.5 oz.) cans chopped clams, strained  
½ tsp. sea salt  
1 tsp. ground black pepper  
½ cup chopped parsley

## Directions

1. Pour 2 cups of water into the Copper Chef. Place on high heat. When the water is boiling, add the Littleneck clams. Steam until they open.
2. Remove the Littleneck clams and set aside. Strain remaining liquid and set aside.
3. In a clean Copper Chef on medium-high heat, add the bacon. Cook until almost crispy. Add butter, onions, celery, and red pepper. Cook until tender.
4. Stir in the flour. Cook for 4 minutes.
5. Whisk in the clam broth and reserved clam liquid from the cooked Littleneck clams.
6. Add the potatoes, bay leaves, and thyme. Simmer for 35 minutes.
7. Add the heavy cream, sherry, chopped clams, sea salt, and black pepper. Stir. Bring to a simmer for about 5 minutes. Do not boil.
8. Ladle the chowder into bowls. Drop a handful of the clams into each bowl.
9. Garnish with parsley and serve immediately.

## What You'll Need



11" Deep Casserole Pan

**SERVES 4-6**

## Ingredients

3 tbsp. olive oil  
1 lb. stew beef, ½-inch diced  
salt & ground black pepper,  
for seasoning the meat  
1 cup onion, peeled & diced  
1 cup celery, diced  
½ cup carrots, peeled & diced  
1 cup parsnips, peeled & diced  
1 cup cremini mushrooms, chopped  
2 cloves garlic, peeled & minced  
2 tbsp. tomato paste  
1 tsp. rosemary, dry  
¾ cup red wine  
1 cup pearl barley, raw  
4 cups beef broth  
2 sprigs thyme, chopped  
salt & ground black pepper

## What You'll Need



11" Deep Casserole Pan

# Classic Beef Barley

## Directions

1. Season the diced beef with salt and pepper.
2. Place the Copper Chef on high heat. When the pan is hot, add the olive oil. Sear the seasoned beef for 5 minutes. Remove and drain excess oil.
3. Add onion, celery, carrot, parsnips, cremini mushrooms, and garlic. Sweat vegetables for 6 minutes.
4. Stir in the tomato paste and dried rosemary. Deglaze with red wine.
5. Add beef back into the Copper Chef along with the pearl barley and beef broth. Stir well and cover.
6. Simmer for 30 minutes until beef and barley are tender.
7. Adjust seasoning with salt and pepper. Finish with fresh thyme before serving.

**SERVES 8-10**

## Ingredients

1 lb. 90/10 ground beef  
2 lb. beef brisket, diced small  
1 large onion, diced  
2 tbsp. extra virgin olive oil  
1 tbsp. extra virgin olive oil,  
to sauté peppers & onions  
1 jalapeño, diced  
2 large green bell peppers, diced  
1 Anaheim pepper, diced  
3 garlic cloves, smashed,  
then minced  
1 (28 oz.) can chopped tomatoes  
1 (15.5 oz.) can black beans  
1 tbsp. tomato paste  
½ cup white wine  
1 cup beef stock  
1 tbsp. balsamic vinegar  
⅛ cup apple cider vinegar  
¼ cup brown mustard  
1 tbsp. cumin  
1 tsp. coriander  
2 tbsp. chili powder  
½ tsp. cayenne pepper  
¼ cup agave syrup (or brown sugar)  
salt & ground black pepper,  
to taste

## Garnish

½ cup parsley or cilantro, chopped  
1 cup shredded cheddar cheese  
1 cup sour cream

## What You'll Need



11" Deep Casserole Pan

# Eric's Beef Chili

## Directions

1. Place the Copper Chef on high heat. When the pan is hot, add the extra virgin olive oil.
2. Brown the ground beef and beef brisket in batches. Drain the fat from the Copper Chef. Set ground beef and beef brisket aside.
3. Sauté the peppers and onions in olive oil until soft.
4. Add the ground beef and beef brisket to the onion and pepper mixture.
5. Add all of the remaining ingredients. Stir very well.
6. Cover and bring to a boil.
7. Reduce heat. Simmer for 30-40 minutes.
8. Serve with shredded cheddar cheese, sour cream, and chopped parsley or cilantro.



# Halibut

## with Dijon & Tomato Drizzle

**SERVES 4**

### Ingredients

4 (6-8 oz.) halibut fillets  
juice of half of a lemon  
1 tsp. dried thyme  
salt & ground black pepper  
3 cups water

### Dressing

2 tbsp. spicy brown mustard  
1 tbsp. honey  
3 tbsp. mayonnaise  
2 tbsp. tomato paste  
1 tsp. soy sauce  
juice of half of a lemon  
salt & ground black pepper

### Directions

1. In a mixing bowl, combine all of the dressing ingredients. Whisk well until combined.
2. Place the steamer tray in the Copper Chef. Add 3 cups of water. Turn the heat to high.
3. Rub the lemon juice on all of the halibut fillets. Season equally with salt, pepper, and thyme.
4. Using tongs, place the halibut onto the steamer tray. Cover with the lid.
5. Lower the heat to medium-high. Keep covered and steam for about 15 minutes. Check periodically to make sure the water hasn't boiled dry. If water gets low, just add more.
6. Place the fish onto a platter. Drizzle the dressing onto each fillet. Add salt and pepper, to taste.
7. Serve immediately over a bed of greens.

### What You'll Need



11" Deep Casserole Pan



Steamer Tray

# Whole Thai Steamed Snapper

SERVES 4-6

## Ingredients

- 1 (2-3 lb.) snapper, cleaned with head & tail on
- 2 tbsp. toasted sesame oil
- 2 cloves garlic, smashed
- 1 Thai chili, sliced
- 2 tbsp. soy sauce
- 1 fresh lime, zest & juice
- 2 cups water
- 1 tbsp. brown sugar
- 3 tbsp. fresh ginger, julienned
- ¼ cup cilantro leaves
- ¼ cup fresh basil leaves
- 1 scallion, 1-inch sliced

## Directions

1. Make 4 diagonal slices, 1 inch apart, on both sides of the fish. This helps with even cooking and flavor penetration.
2. In a bowl, combine sesame oil, soy sauce, garlic, chili, brown sugar, 2 tbsp. of the ginger, lime zest and juice.
3. Stuff fish cavity with cilantro, scallion, basil, and squeezed lime halves.
4. Insert the steamer tray into the Copper Chef on medium heat. Add 2 cups water.
5. Place fish on the steamer tray. Pour marinade over fish. Cover.
6. Reduce heat to low. Steam for 15-20 minutes, or until fish is cooked through.

## What You'll Need



11" Deep Casserole Pan



Steamer Tray



# Herb-Steamed Shrimp

SERVES 2

## Ingredients

- 2 tbsp. olive oil
- 1 tbsp. butter
- 3 cloves garlic, crushed
- ½ cup parsley, chopped
- ½ cup cilantro, chopped
- juice of 2 limes
- salt & ground black pepper
- ½ tsp. seafood seasoning
- 2 cups white wine
- 2 sprigs fresh thyme
- 12 shrimp, large, peeled & deveined

## Directions

1. Place the Copper Chef on medium-high heat. When the pan is hot, add olive oil and butter. Sauté the garlic, parsley, cilantro, lime juice, salt, pepper, and seafood seasoning for about 3 minutes.
2. Set aside in a small bowl.
3. Add white wine and thyme to the pan. Place on high heat.
4. Place the steamer tray into the Copper Chef. Add all of the shrimp into the tray.
5. Cover with the lid. Cook on high heat until the shrimp are pink (about 6 minutes).
6. Remove shrimp from the Copper Chef. Toss shrimp into the garlic herb mixture before serving.

## What You'll Need



11" Deep Casserole Pan



Steamer Tray

# Steamed Salmon with Leeks & Asparagus

SERVES 2

## Ingredients

- 1 tbsp. olive oil
- 2 tbsp. butter
- 1 cup leeks, finely sliced
- 1 shallot, peeled & minced
- 1 lemon, juiced
- ½ tsp. sea salt
- ½ tsp. ground black pepper
- ½ tsp. dried thyme
- 1 cup white wine
- 1 sprig thyme
- 1 bay leaf
- 1 cup water
- 2 (4 oz.) salmon fillets, skinless
- 12 asparagus stalks, cleaned & trimmed
- sea salt & ground black pepper, to season salmon

## Directions

1. Place the Copper Chef on medium-high heat. Once the pan is hot, add the oil and butter. Add the shallots, leeks, lemon juice, dried thyme, sea salt, and black pepper. Sauté until the leeks are tender. Set aside in a small bowl.
2. Add white wine, water, fresh thyme, and bay leaf to the pan.
3. Place the steamer tray into the Copper Chef. Place the salmon and asparagus on top of the tray, side by side.
4. Season the fish with sea salt and black pepper. Top with the leek mixture.
5. Place on high heat and steam for 8-10 minutes or until desired doneness.
6. Serve.

## What You'll Need



11" Deep Casserole Pan



Steamer Tray



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