



Exclusive Recipe Collection

Created for the 3 ½ qt. Multi-function Braiser with Grill Lid



Thank you for your purchase.

Le Creuset and QVC are excited to bring you an exclusive collection of recipes for the 3 ½ qt. Multi-function Braiser with Grill Lid.



Creative and delicious, this set of 10 smart recipes comes directly from the kitchens of Le Creuset and David Venable, resident foodie and QVC host of *In the Kitchen with David*®.

With three valuable ways to use it, this versatile cast iron piece is an essential for any kitchen:

- Use the base alone as a shallow casserole dish for crisp pan-frying and easy oven-to-table serving.
- Use it as a classic braiser with lid for tender, slow-cooked favorites.
- Flip the lid over and use as a grill pan for searing and browning on your stovetop.

in the
kitchen
with **DAVID**





Breakfast Quesadilla



Ingredients

- 1 cup sour cream
- 1/3 cup salsa verde
- 3 tbsp. seeded and chopped jalapeño, preferably red for color
- 2 tbsp. chopped fresh chives
- Pinch of cayenne
- 6 links (about 5 oz.) breakfast sausage
- 2 tbsp. unsalted butter
- 4 uncooked bacon slices, finely chopped
- 3/4 cup shredded potatoes
- 4 scallions, sliced
- 8 large eggs, beaten
- Pinch of paprika
- 4 (12") flour tortillas
- 1 cup (4 oz.) shredded pepper jack or jalapeño cheddar
- 2 tsp. canola oil

Breakfast Quesadilla

Serves 6 | Total Time 45 min

1. To make the dipping sauce, whisk together the sour cream, salsa verde, jalapeño, chives and cayenne in a bowl, cover and chill if not using right away.
2. Preheat the Le Creuset Grill Pan over medium heat, and then grill sausage links until cooked through, turning every 2 minutes. Remove from grill pan and roughly chop. Keep grill pan hot over medium-low heat.
3. To make the quesadilla filling, melt the butter in the Le Creuset Braiser over medium heat. Add the bacon pieces and cook for 5 minutes, until slightly crisp. Add the potatoes, sausage and scallions, and cook for an additional 2 minutes, stirring frequently until the potatoes develop some color. Add the eggs and paprika, and cook while stirring. Cook until the eggs are barely set and then remove from heat.
4. Fill half of each tortilla with egg mixture, top with cheese and fold each tortilla in half to close. Brush the preheated grill pan lightly with oil and cook two quesadillas at a time for 2 minutes on each side, until cheese is melted. Remove from the pan and keep warm. Repeat with the remaining quesadillas. Cut the quesadillas into 4 wedges and serve with the dipping sauce.



Recipe by David Venable

 **LE CREUSET®**

Hunter's Chicken



Ingredients

- 1 (3 ½-4 lbs.) whole chicken, cut into pieces
- ½ tsp. salt
- ¼ tsp. black pepper
- ¼ cup flour
- 2 tbsp. canola oil
- ½ red onion, sliced
- 1 carrot, sliced thin
- 1 red pepper, sliced thin
- 1 yellow pepper, sliced thin
- 2 cloves garlic, minced
- ½ cup dry white wine
- 1 ½ tbsp. sherry vinegar
- 1 tbsp. chopped fresh rosemary
- 1 (28 oz.) can diced tomatoes, drained well
- 1 ½ tsp. salt
- ½ tsp. black pepper
- 2 tsp. sugar
- ½ cup chopped mixed olives
- 2 tbsp. chopped fresh parsley
- 1 baguette
- 2 cloves garlic, peeled
- 2 tbsp. extra virgin olive oil

Hunter's Chicken

Serves 6 | Total Time 1 hr 30 min

1. Preheat oven to 350°F.
2. Season flour with ½ tsp. salt and ¼ tsp. pepper; dredge chicken pieces in seasoned flour. Heat canola oil in the Le Creuset Braiser over medium heat; then brown chicken in batches until deep golden brown on both sides. Remove browned chicken to plate and repeat with remaining chicken. Remove all but 2 tbsp. of fat from pan.
3. Add onion, carrot and peppers to the braiser, stir and cook for 3 minutes; then add garlic and cook until fragrant. Deglaze braiser with the wine, scraping up brown bits on bottom of the pan, and allow wine to reduce by more than half. Stir in vinegar, tomatoes, rosemary, 1 ½ tsp. salt, ½ tsp. pepper and sugar. Bring to a simmer.
4. Add browned chicken to the braiser, cover and bake in oven for 30 minutes until cooked through. Remove chicken to warm platter and reduce liquid on stovetop, if desired.
5. Carefully wipe the Le Creuset Grill Pan dry and heat over medium heat on stove. Cut baguette into 6-inch sections and cut in half lengthwise. Grill cut side down, until browned with grill marks. Remove bread from grill, cut each garlic clove in half and rub cut side on bread to flavor. Drizzle with olive oil.
6. Serve chicken with stewed peppers, garnished with olives and parsley, alongside grilled bread.

 **LE CREUSET®**

Chicken Crescent Roll Pie



Ingredients

- 3 lbs. bone-in, skin-on chicken thighs
- 1 cup dry white wine
- 2 ½ cups low-sodium chicken broth
- 1 ½ tsp. salt
- ¾ tsp. black pepper
- 2 garlic cloves, peeled
- 1 bay leaf
- 3 sprigs fresh thyme
- 4 tbsp. butter
- ¼ cup flour
- 2 carrots, medium dice
- ½ yellow onion, small dice
- 2 celery stalks, small dice
- 1 ½ cups red potatoes, medium dice
- 1 tsp. hot sauce
- ¼ cup plain yogurt
- 1 tbsp. chopped fresh parsley
- 1 tbsp. chopped fresh tarragon
- 1 can crescent rolls
- 2 tbsp. Parmesan cheese, grated

Chicken Crescent Roll Pie

Serves 6 | Total Time 1 hr 45 min

1. Place chicken, wine, broth, ½ tsp. salt, ¼ tsp. pepper, garlic, bay leaf and thyme in the Le Creuset Braiser. Bring to a rolling simmer over medium heat, cover and reduce heat to low. Cook for 45 minutes until chicken is cooked through (thermometer should read 165°F). Remove from heat and let cool for 15 minutes; then remove chicken to one bowl and strain liquid into another bowl. Once chicken is cool enough to handle, remove meat from bones (discarding skin and bones) and shred the meat into large chunks. *Cooking the chicken in the stock deepens the flavor, but for a shortcut, use 1 ½ lbs. pre-cooked chicken and 2 cups of chicken stock to start making the filling in step 3.*
2. Preheat oven to 375°F.
3. Wipe the braiser clean, and then melt butter over medium heat. Stir in flour and cook for 3 minutes while stirring; then add 2 cups of the reserved liquid and whisk to incorporate. Cook, while stirring, until mixture bubbles and thickens. Add carrots, onion, celery and potatoes, stir and cook over medium heat for 10 minutes. Stir in 1 tsp. salt, ½ tsp. pepper, hot sauce, yogurt, chopped herbs and shredded chicken, and then remove from heat. This filling can be made in advance—just cover and chill, and then warm on stove while stirring before topping with crust when ready to bake.
4. Open crescent roll cans, unroll dough and separate into triangles. Lay dough triangles slightly pinched and folded on top of themselves across the pot pie filling. The dough topping should look like waves or ruffles.
5. Bake for 20 minutes, sprinkle the top with Parmesan cheese to taste and bake for another 10–15 minutes until top is deep golden brown and cooked through.



Recipe by David Venable



Pan Fried Chicken Cutlets with Grilled Cabbage Slaw



Ingredients

- 1 head red cabbage
- 2 ½ cups canola oil
- ½ red onion, thinly sliced
- 1 green apple, peeled and thinly sliced
- 1 ¾ tsp. salt, divided
- ¾ tsp. black pepper
- 2 tbsp. honey
- 1 tbsp. sugar
- ¼ cup red wine vinegar
- ¼ cup spicy brown mustard
- 2 tbsp. olive oil
- 2 tbsp. Worcestershire sauce
- 2 tsp. sesame seeds
- 3 skinless, boneless chicken breasts
- 1 cup flour
- 2 tbsp. garlic powder
- 1 tsp. salt
- ½ tsp. black pepper
- 3 eggs
- 2 cups panko bread crumbs

Pan Fried Chicken Cutlets with Grilled Cabbage Slaw

Serves 6 | Total Time 1 hr 15 min, plus 2 hours for slaw to marinate

1. Preheat the Le Creuset Grill Pan over medium heat. Cut cabbage into quarters, leaving stem and core intact, and rub with 1 tbsp. canola oil. Grill cabbage on one side for 4–5 minutes until dark grill marks appear, and then flip to the other side and continue grilling for another 4–5 minutes. Remove to cutting board, cut out stem and slice very thinly. Mix sliced cabbage in large mixing bowl with sliced onion, apple, and ¼ tsp. salt.
2. Whisk together honey, sugar, olive oil, ½ tsp. salt, ¼ tsp. black pepper, vinegar, mustard and Worcestershire sauce. Pour dressing over shredded cabbage and toss to coat evenly. Cover and chill for at least 2 hours or overnight.
3. Slice each chicken breast in half horizontally along the equator to form two thin cutlets; pound any thick parts if necessary to create an even thickness. Mix flour with garlic powder, 1 tsp. salt and ½ tsp. black pepper in a shallow dish. Beat eggs with 2 tsp. canola oil in another shallow dish, and pour panko crumbs into third shallow dish. Dredge each cutlet in flour, then egg wash, then panko crumbs. Cover and chill all breaded cutlets for 15 minutes.
4. Preheat 2 ¼ cups canola oil in the Le Creuset Braiser over medium heat to 350°F. Fry cutlets in batches of three until well browned on one side, about 3–4 minutes; then flip and cook on opposite side for another 3–4 minutes until cooked through. Remove to paper towel-lined plate to drain and repeat frying with remaining cutlets, keeping oil at 350°F.
5. Serve fried cutlets with slaw and garnish with sesame seeds.



Grilled Pork Chops with Hoppin' John



Ingredients

- 2 ½ tbsp. canola oil
- 1 medium onion, diced
- 2 stalks celery, diced
- 1 poblano pepper, diced
- 8 oz. smoked sausage, diced
- 1 bunch collard greens, washed and sliced thin
- 1 ½ tsp. salt
- ½ tsp. black pepper
- ⅛ tsp. cayenne pepper
- 1 cup jasmine rice
- 1 ½ cups fresh black-eyed peas (or 12 oz. frozen)
- 2 cups low-sodium chicken stock
- Bay leaf
- 4 thick cut, bone-in pork chops
- ½ cup beer
- ½ cup sliced scallions

Grilled Pork Chops with Hoppin' John

Serves 4 | Total Time 1 hr 30 min

1. Heat 2 tbsp. canola oil in the Le Creuset Braiser over medium heat. Sauté onion, celery and poblano until onion is translucent, about 4 minutes. Add smoked sausage and cook for 2 minutes; then add collards and cook, stirring occasionally, until beginning to wilt down, about 4 minutes. Season with 1 tsp. salt, ¼ tsp. pepper and cayenne.
2. Add rice and stir to toast grains until fragrant, about 4 minutes. Add black-eyed peas, chicken stock and bay leaf, bring to a rolling simmer, stir and reduce heat to low. Continue to cook uncovered without stirring, but shaking pan occasionally, for 20 minutes.
3. While Hoppin' John is cooking, preheat the Le Creuset Grill Pan over medium heat and lightly oil grill pan with canola oil. Season pork chops with remaining ½ tsp. salt and ¼ tsp. pepper, and then grill on one side for 4 minutes until deep brown grill marks appear, turn once and cook for 3 minutes on opposite side. Do not force meat to turn; it will release from grill when ready.
4. Place grilled pork chops on top of Hoppin' John in the braiser. Deglaze the grill pan with beer, and then pour over pork and Hoppin' John and cover with the grill lid. Cook, covered, over low heat for 15 minutes or until rice is cooked through. Garnish with sliced scallions to serve.

 **LE CREUSET®**

Chocolate and Chili Braised Short Ribs



Ingredients

- 3 ½ lbs. boneless short ribs
- 2 ½ tsp. salt
- ¾ tsp. black pepper
- 2 tsp. canola oil
- 3 tbsp. olive oil
- ½ yellow onion, diced
- 1 carrot, diced
- 1 celery stalk, diced
- 1 tbsp. chopped garlic
- ½ jalapeño pepper, minced
- 3 tbsp. tomato paste
- 3 tbsp. ketchup
- 1 ½ tbsp. smoked paprika
- 1 tbsp. ground cumin
- 1 bunch fresh thyme leaves (remove stems)
- 2 ½ tsp. kosher salt
- ½ tsp. ground pepper
- 1 cup red wine
- 2 cups beef stock
- 6 dried mixed chiles (guajillo, ancho, arbol, chipotle), stemmed and seeded
- 1 disc Abuelita Mexican hot chocolate, chopped (or 3 oz. dark chocolate and ⅛ tsp. ground cinnamon)
- 2 tbsp. apple cider vinegar

Garnish:

- ¼ cup water
- 1 cup radish, sliced thin
- 1 tbsp. sugar
- ½ jalapeño pepper, sliced thin
- ½ tsp. salt
- ¼ cup cilantro, chopped
- ¼ cup apple cider vinegar

Chocolate and Chile Braised Short Ribs

Serves 6 | Total Time 3 hr 30 min

1. Make garnish: warm ¼ cup water in a small saucepan, turn off heat and stir in sugar and salt to dissolve; then stir in ¼ cup apple cider vinegar. Pour mixture over radish slices and jalapeños, stir and refrigerate until ready to use. Stir in chopped cilantro just before serving.
2. Preheat the Le Creuset Grill Pan over medium heat; brush lightly with canola oil. Pat the short ribs dry and season with ½ tsp. salt and ¼ tsp. pepper. Grill the short ribs in batches on all sides until dark grill marks appear, remove from grill and repeat with remaining short ribs.
3. Preheat oven to 300°F.
4. Heat olive oil in the Le Creuset Braiser over medium heat; add the onion, carrot and celery to the skillet. Sauté until they start to achieve color. Stir in the garlic and jalapeño, cooking for one minute, and then add the tomato paste and ketchup. Cook and stir until the paste starts to darken, scraping the bottom of the braiser to prevent burning. Stir in the paprika, cumin, thyme, salt and pepper. Continue to cook and stir to toast spices. Deglaze with the red wine and scrape up any brown bits on bottom of the pan; allow wine to reduce by half. Add dried chiles and beef stock and heat mixture to a rolling simmer; add chocolate and stir to melt.
5. Place the short ribs into the braiser (liquid should only cover about halfway up the meat). Cover with lid and place in oven to cook for 3 hours. The ribs should be very tender and should almost, but not quite, fall apart. Carefully remove the ribs to a serving platter and keep warm.
6. Remove whole chile pieces from sauce and skim any fat from surface. Stir in 2 tbsp. apple cider vinegar, taste and season with salt and pepper if needed. If sauce is too thin, mix ½ tsp. flour and 1 tbsp. water together to form a slurry and whisk into sauce. Bring sauce to a boil, reduce to a simmer and cook for 3 minutes. Strain sauce and serve over ribs garnished with pickled radish.



Recipe by David Venable

 **LE CREUSET**

Potato Leek Gratin



Ingredients

- 4 medium leeks
- 3 tbsp. butter, divided
- 1 tbsp. chopped fresh thyme
- 2 cups heavy cream
- 1 ½ tsp. kosher salt, divided
- 1 tsp. black pepper, divided
- ⅛ tsp. fresh grated nutmeg
- 1 tbsp. Dijon mustard
- 3 ½ lbs. Yukon gold potatoes
- 1 cup grated Gruyere cheese
- 1 cup grated Swiss cheese

Potato Leek Gratin

Serves 6 | Total Time 1 hr 30 min

1. Slice leeks in half lengthwise, rinse thoroughly, dry and slice thinly crosswise. Melt 2 ½ tbsp. butter in the Le Creuset Braiser over medium heat; add leeks and cook until soft and golden, about 6–8 minutes. Add thyme and cream, cook, stirring occasionally, until it starts to thicken, about 5 minutes. Season with 1 tsp. salt, ½ tsp. pepper and nutmeg. Stir in Dijon mustard, remove from heat and pour mixture into bowl.
2. Preheat oven to 400°F.
3. Peel and slice potatoes ⅛" thick. Wipe the braiser clean and grease with ½ tbsp. butter. Layer ⅓ of the potatoes on the bottom of the casserole, season with salt and pepper, pour ⅓ of the leek and cream mixture over potatoes and sprinkle with ⅓ of each cheese. Repeat with remaining 2 layers of potatoes, salt and pepper, cream and cheese.
4. Cover with lid and bake for 40 minutes. Remove lid and bake for an additional 20–25 minutes, until golden brown and bubbly. Remove from oven and let the gratin set for 5 minutes before serving.



Ingredients

- ¾ cup warm milk (110°F)
- 1 package active dry yeast
- ½ cup pineapple juice
- ¼ cup light brown sugar
- 3 tbsp. granulated sugar, plus 1 tsp.
- 1 tbsp. salt, plus ⅛ tsp.
- 1 ½ sticks melted butter, divided
- 2 whole eggs
- 4 ½–5 cups flour, plus more for dusting
- 1 tsp. granulated sugar
- ½ stick butter, room temperature
- 2 tbsp. pineapple chunks
- 1 tbsp. honey

Sweet Soft Rolls

Yield 16 rolls | Total Time 1 hr 20 min, plus 2 ½ hours proofing

1. Add yeast to warm milk in the bowl of stand mixer fitted with dough hook and let it sit for 5 minutes, until foamy. Add juice, brown sugar, 3 tbsp. sugar, 1 tbsp. salt and ½ cup of melted butter and mix on slow speed to combine. Add eggs and one cup of flour and mix again to incorporate. Slowly add remaining 3 ½ cups flour until a sticky mass forms, increase speed to medium and mix until a ball of elastic dough forms, 8–10 minutes, adding remaining flour if necessary to form a dough. Dough will be very tacky, but should stretch without tearing.
2. Turn dough out into greased bowl, cover with greased plastic wrap and let rise in a warm spot until doubled, about 1.5–2 hours.
3. Lightly butter inside of the Le Creuset Braiser. Turn dough out onto floured surface, press and gently stretch into a 10 x 10 inch rectangle, and then cut into 4 strips horizontally and 4 across vertically to make 16 squares. Gently roll squares into balls between palm and counter surface, and set inside the braiser to form an outer “ring” of 10 rolls, an inner “ring” of 5 rolls and one roll in the middle.
4. Butter the top of all rolls with half of the remaining melted butter. Cover with plastic wrap and let proof again in a warm spot for an additional 30 minutes.
5. Preheat oven to 350°F. Remove plastic wrap and cover with lid; bake for 15 minutes. After 15 minutes, remove the lid, butter rolls with the last half of remaining melted butter and sprinkle lightly with ⅛ tsp. salt and 1 tsp. sugar. Return to oven uncovered for an additional 15–20 minutes or until nicely browned and cooked through.
6. Mix room temperature butter with pineapple and honey and serve with warm rolls.



Caramelized Banana Upside-Down Cake



Ingredients

- 1 cup (2 sticks) butter, divided
- $\frac{3}{4}$ cup light brown sugar
- 6 ripe bananas
- $\frac{1}{4}$ cup peanut butter
- 1 $\frac{1}{4}$ cups granulated sugar
- 2 whole eggs
- 1 cup buttermilk
- 1 $\frac{1}{2}$ tsp. vanilla extract
- 2 $\frac{1}{4}$ cups flour
- 1 tsp. baking soda
- 1 $\frac{1}{2}$ tsp. baking powder
- $\frac{1}{2}$ tsp. salt

Caramelized Banana Upside-Down Cake

Serves 8 | Total Time 1 hr 15 min

1. Preheat oven to 350°F.
2. Melt 3 $\frac{1}{2}$ tbsp. butter and the brown sugar in the Le Creuset Braiser over medium heat. Cook, stirring, for 6–8 minutes until the caramel becomes thick and golden; remove braiser from heat. Peel 3 bananas, cut in half on a diagonal, slice each piece in half lengthwise and arrange cut side down in a spiral pattern on top of the caramel.
3. Cream $\frac{3}{4}$ cup butter, peanut butter and sugar with electric mixer until light and fluffy. Add eggs one at a time and mix to incorporate. Mash remaining 3 bananas with vanilla extract, add to creamed butter and mix to combine. Then, add buttermilk and mix until smooth. Whisk flour, baking soda, baking powder and salt together, and then add dry ingredients to wet ingredients in mixer, blending until just combined.
4. Brush the sides of the braiser with remaining butter and pour batter over the bananas and caramel. Bake in oven for 35–40 minutes, rotating once, until golden brown and a cake tester or toothpick comes out clean. Remove from oven and let cool for 5 minutes, place large plate or cake stand over braiser and turn cake out upside down on platter to serve.

 **LE CREUSET**

Apple Corn Cake Cobbler



Ingredients

- 4 large Granny Smith apples
- 4 large Golden Delicious apples
- 1 tsp. salt, divided
- ¾ cup sugar, plus 1 tbsp.
- 2 tsp. lemon juice
- ¼ tsp. ground cinnamon
- ¼ tsp. fresh grated nutmeg
- 1 tbsp. cornstarch
- 1 ½ cups all-purpose flour
- ¼ cup cornmeal
- ¼ cup brown sugar
- 2 tsp. baking powder
- ¼ cup butter, chilled and diced
- 2 cups chilled heavy cream, divided
- 1 ½ tsp. vanilla extract, divided
- ½ cup sour cream
- 2 tbsp. confectioners' sugar
- ½ tsp. vanilla extract

Apple Corn Cake Cobbler

Serves 8 | Total Time 1 hr 20 min

1. Preheat oven to 375°F.
2. Peel, core and slice apples ½-inch thick. Toss with ½ tsp. salt, ¾ cup sugar, lemon juice, cinnamon, nutmeg and cornstarch. Add sliced apples and their juices to the Le Creuset Braiser.
3. Mix flour, cornmeal, brown sugar, baking powder and ½ tsp. salt in food processor until combined. Add butter and pulse just until pea-size crumbles form. Stir in 1 cup plus 2 tbsps. heavy cream and 1 tsp. vanilla until just incorporated. Top apples with golf ball-size scoops of batter.
4. Bake in oven for 20 minutes, remove from oven, brush cake topping with 2 tbsp. cream and sprinkle with remaining 1 tbsp. sugar. Place the cobbler back in the oven and bake for another 20 minutes, until the topping is nicely browned and filling is bubbling. Remove from oven and let cool for 10 minutes.
5. While the cobbler bakes, whip remaining cream, sour cream, confectioners' sugar and ½ tsp. vanilla until very soft peaks form, cover and chill.
6. Serve cobbler warm, with chilled cream.



Recipe by David Venable

More Flavor. More Functionality.

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For more recipes, visit [QVC.com](https://www.qvc.com).

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Smooth, sand-colored interior enamel is ideal for slow-cooking and simmering. It resists sticking, making clean-up simple and easy. The black enamel on the grill pan lid is ideal for browning, searing and grilling, and requires no surface maintenance or seasoning.

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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!

