Exclusive Recipe Collection

Le Creuset is excited to bring you an exclusive collection of recipes for our 6.5 qt. Round Deep Dutch Oven.

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

Le Creuset's enameled cast iron 6.5 qt. Round Deep Dutch Oven is extremely versatile with added capacity. A true kitchen essential, it is the perfect piece for mastering a wide variety of meals and techniques.

- Beautiful design and versatile size are ideal for stews, roasts, soups, deep frying, baking, one-pot meals and more.
- Superior heat retention and distribution qualities of cast iron develop more flavor and keep dishes warm from stove to oven to table for serving.
- Easy-to-clean sand enamel interior requires no pre-seasoning and promotes even browning.
- 6.5 qt. capacity with added height to save stovetop space, compatible with all cooktops (including induction).
- Tight-fitting cast iron lid locks in moisture and heats from above.
- Ergonomic knobs and steady-grip loop handles are designed for easy lifting even while wearing oven mitts.
- 6.5 qt. Cast Iron Round Deep Dutch Oven is oven-safe up to 500°F.
- Made in France.

Ingredients

- 4-5 lb pork shoulder or Boston butt roast
- Kosher salt and fresh black pepper, to taste
- 3 rosemary sprigs
- 4 thyme sprigs
- 2 tablespoons olive oil
- 2 cups fresh apple cider
- 2 cups chicken stock or broth
- 2 tablespoons Dijon mustard (smooth or grainy)
- 1 head of garlic, top sliced off
- 1 red onion, sliced
- 2 sweet-tart apples (like Gala, Honeycrisp, or Pink Lady), peeled, quartered and cored

Apple Cider Braised Pork Shoulder

Serves: 8 | **Total Time:** 3 hour 40 minutes

Preheat oven to 325°F. Trim excess fat from pork and cut into 3 large pieces, or leave whole if bone-in. Pat dry and season generously with salt and pepper. Tie rosemary and thyme together with kitchen twine.

Heat oil in Le Creuset 6.5 Qt Deep Round Dutch Oven, over medium-high heat. Sear pork on all sides until deeply browned, 4-5 minutes per side. Work in batches, if needed.

While pork sears, whisk together cider, stock or broth, and Dijon mustard. Pour braising liquid over browned pork. Add herb bundle and garlic head to the pot. Cover and place in preheated oven to braise for about 3 hours, flipping pork halfway through. If boneless, check at 2 1/2 hours.

Once the pork is just shy of fork-tender, after 2 - 2 ½ hours, remove the pork from the oven. Arrange onions and apples around pork. Cover and return to oven for another 30-45 minutes. The pork should be very tender at this point.

Ingredients

- 2 tablespoons olive oil
- 1 yellow onion, chopped
- 3 celery stalks, chopped
- 5 carrots, chopped
- 3 cloves garlic, chopped
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1 pound boneless skinless chicken breasts or thighs
- 2 teaspoons dried oregano
- 2 teaspoons dried thyme leaves
- 1 teaspoon paprika
- 1 teaspoon dried sage
- 1 pinch red pepper flakes
- Kosher salt and black pepper, to taste
- 4-6 cups low-sodium chicken broth
- 1/2 cup sun-dried tomatoes, chopped
- 4-6 cups baby spinach
- 1 1/2 cups heavy cream or whole milk
- 1/2 cup grated Parmesan cheese, plus extra for serving
- 1 pound fresh potato gnocchi

Creamy Chicken Gnocchi Soup

Serves: 4 | **Total Time:** 35 minutes

In Le Creuset 6.5 Qt Deep Round Dutch Oven over medium heat, add olive oil, onion, carrots, celery and garlic. Cook until onion is softened and fragrant, about 5 minutes.

Add butter and stir until melted. Stir in flour, cook for 1 minute. Add the chicken and spices and a pinch each of chili flakes, salt, and pepper. Toss chicken in spices to coat. Add 4 cups broth and bring to a simmer. Reduce heat and cook, covered, until the chicken is cooked through, about 20 minutes. Remove chicken from broth and shred using two forks.

Add spinach, sun-dried tomatoes, cream or milk, Parmesan, and gnocchi. Return shredded chicken to pot. Add additional broth, if necessary. Cook until heated throughout, about 5 minutes.

Serve soup warm with additional Parmesan for topping.

Ingredients

- 8 strips of thick-cut bacon, chopped
- 2 tablespoons butter
- 2 carrots, 1/4-inch dice
- 2 stalks celery, 1/4-inch dice
- 1 yellow onion, diced
- 1 1/4 pounds Yukon gold potatoes, peeled, chopped into 1/2-inch cubes
- 4-6 garlic cloves, minced
- Pinch red pepper flakes
- 1/3 cup all-purpose flour
- 4 cups low-sodium vegetable, seafood or chicken broth, divided
- 15 ounces corn, fresh or frozen
- 2 bay leaves
- 1 teaspoon dried thyme
- 2 cups heavy cream
- 1 1/4 pounds salmon fillets, skin removed
- Kosher salt and black pepper, to taste
- Fresh dill, chopped, to taste

For Serving
- Oyster crackers
- Chopped chives
- Jalapenos, sliced

Salmon Corn Chowder

Serves: 6 | **Total Time:** 55 minutes

In a Le Creuset 6.5 Qt Deep Round Dutch Oven, cook bacon over medium heat until browned and crispy. Remove the bacon with a slotted spoon to a paper-towel-lined plate. Drain off all but 2 tablespoons bacon fat. Melt 2 tablespoons butter in bacon fat over medium heat.

Increase heat to medium-high, add onion, carrots and celery. Sauté until onions are softened, about 5-7 minutes. Add potatoes, garlic and red pepper flakes and sauté for 30 seconds. Sprinkle flour over vegetables and cook for 1 minute

Deglaze pan with 1 cup broth, scraping up any pieces stuck to the bottom of the pan. Add corn, 2/3 of the cooked bacon, bay leaves, thyme and remaining chicken broth. Bring to a boil, then reduce heat and simmer until potatoes are tender, about 15 - 20 minutes.

Meanwhile, chop the salmon into 1 ½-inch pieces and sprinkle with salt. Once the potatoes are tender, add heavy cream to chowder and stir. Add the salmon and simmer for 5-8 minutes, or until the salmon is cooked through.

Discard the bay leaves. Taste and season with additional salt/pepper, to taste. Serve the chowder topped with remaining bacon, chives, oyster crackers, fresh dill and/or sliced jalapenos, if desired.

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SMOKY, CHEESY GRITS WITH ANDOUILLE SAUSAGE

Ingredients

- 6 tablespoons unsalted butter, divided
- 16 ounces andouille sausage, diced
- 1 jalapeno pepper, diced
- 2 cups chicken stock
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1 cup stone ground grits
- 2 cups whole milk
- 1/4 cup heavy cream
- 2 cups grated sharp cheddar cheese
- 1/2 cup chopped scallions, white and light green parts

Smoky, Cheesy Grits with Andouille Sausage

Serves: 8 | **Total Time:** 40 minutes

In a Le Creuset 6.5 Qt Deep Round Dutch Oven, melt 1 tablespoon butter over medium heat. Add andouille sausage, and cook until browned, about 5-7 minutes. Transfer browned sausage to a plate. Set aside.

Add jalapeno to pot and cook 1 minute. Add broth, salt and pepper and bring to a boil. Add grits and stir. Once grits are simmering, stir in milk. Reduce heat and simmer 30 minutes, stirring regularly to keep grits from sticking to bottom of pot. Stir in cream, remaining butter and cheese, and serve topped with andouille and garnished with chopped scallions .

Ingredients

For Funnel Cakes
- 3 cups all-purpose flour
- 3 teaspoons baking powder
- 1 teaspoon cinnamon
- 1 teaspoon salt
- 2 large eggs
- 1/4 cup sugar
- 1/2 cup milk
- 1 1/2 cups apple cider
- 2 teaspoons vanilla extract
- 2 quarts peanut, vegetable or canola oil

For Serving
- 1/2 cup powdered sugar
- 1 teaspoon cinnamon

Apple Cider Funnel Cakes

Serves: 8 | **Total Time:** 40 minutes

In a small bowl, whisk together flour, baking powder, cinnamon and salt.

In a large bowl, whisk together eggs, sugar, milk, cider and vanilla. Add dry ingredients to wet ingredients and mix until just combined, similar to pancake batter.

Heat oil in a Le Creuset 6.5 Qt Deep Round Dutch Oven to 375° F. Meanwhile, in a small bowl, whisk 1/2 cup powdered sugar and 1 teaspoon cinnamon until combined. Set aside for sprinkling on hot funnel cakes.

Fill a pancake squeeze bottle with batter. Alternatively, you may use a funnel with a 1/2-inch opening. Hold a finger over the opening and pour 1/2 to 2/3 cup batter into the funnel. Once oil is up to temperature, squeeze or drizzle batter into hot oil in a circular motion. Fry 2 minutes, until bottom is golden-brown. Using kitchen tongs, turn the funnel cake over and fry 1 to 2 minutes more. Carefully lift funnel cake out of oil and drain on paper-towel-lined tray. Immediately sprinkle with cinnamon powdered sugar. Repeat with remaining batter. Enjoy while warm.

Ingredients

- 3 tablespoons olive oil
- 1 medium red onion, finely chopped
- 2 tablespoons finely minced garlic
- 16 ounces button or cremini mushrooms, thinly sliced
- 8 ounces shiitake mushrooms, thinly sliced
- 6 ounces portobello mushroom caps, finely chopped
- 2 tablespoons tomato paste
- 2 tablespoons all-purpose flour
- 2 cups vegetable broth, divided
- 1/2 cup red wine
- 28 ounces canned crushed tomatoes
- 1 teaspoon fine kosher salt, plus more, to taste
- 1/2 teaspoon freshly ground black pepper
- 1/3 cup chopped fresh parsley
- 2 tablespoons finely chopped fresh rosemary
- 2 tablespoons finely chopped fresh thyme
- 3 tablespoons unsalted butter
- 16 ounces jumbo pasta shells, cooked in salted water and drained

For Serving

- Ricotta cheese, to taste
- Freshly grated Parmesan cheese, to taste
- Fresh parsley or basil, to taste

Unstuffed Shells with Mushroom Ragu

Serves: 8 | **Total Time:** 1 hour 10 minutes

In a Le Creuset 6.5 Qt Deep Round Dutch Oven over medium heat, heat oil and saute shallots, 5 minutes. Add garlic and stir occasionally for 2-3 minutes. Add mushrooms and 1/4 cup vegetable broth. Stir well and cook until the mushrooms are softened and cooked down – about 8-10 minutes.

Add tomato paste and flour to the pot and stir well. Add remaining broth, red wine, crushed tomatoes, salt and pepper. Stir well, then bring to a boil. Reduce heat to medium-low and stir in fresh herbs.

Cover and simmer over low heat, 20 minutes, stirring every 5 minutes. Uncover and continue cooking about 20 more minutes, stirring occasionally.

Meanwhile, cook pasta in salted water according to package directions. When ragu is finished cooking, remove from heat. Stir in butter and cooked jumbo shells. Serve hot, dolloped with ricotta cheese and sprinkled with Parmesan and additional herbs, if desired.

More Flavor. More Functionality.

The 6.5 qt. Round Deep Dutch Oven features high quality enameled cast iron for perfect results every time – from stove to oven to table. The added depth and capacity allow for more efficient cooking with the same footprint, and this shape is ideal for deep frying with added headspace.

Durable Construction. Delicious Results.

Cast iron is extremely durable, and its heavyweight construction will stand the test of time. It maximizes flavor by efficiently retaining heat and locking in moisture.

High Performance Enamel. Inside and Out.

Easy-to-clean sand enamel interior is ideal for searing, browning, slow-cooking and simmering. It requires no pre-seasoning and minimizes sticking, and comes with a Limited Lifetime Warranty.

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. For additional information please refer to included care and use manual.

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!

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